

HAPPY HOUR

Served Monday - Friday 4pm-7pm

APPETIZERS

- FRIED CALAMARI** shishito peppers, shrimp, sambal aioli 10
- BISTRO FRIES** julienne cut fries served with housemade spicy ketchup 5
- CRISPY BRUSSEL PETALS** almonds, Petit Basque cheese, and apple cider glaze 7
- SHISHITO PEPPERS** sweet soy glaze, cilantro, lemon, sesame seed 5
- HAMACHI SASHIMI** ginger ponzu, avocado, serrano chili, sesame seed, petite cilantro 10
- ASIAN WINGS** soy-honey glaze with seame seeds, refresno chili, micro cilantro 7
- BUFFALO WINGS** spicy buffalo sauce served with ranch dressing 7
- SHRIMP CEVICHE TOSTADAS** avocado cream, breakfast radish, yuzu, cilantro 7
- CRISPY CHICKEN SANDWICH** cilantro and pickle slaw, habanero jack 10
- CLASSIC BURGER** aged cheddar, field tomato, butter lettuce, red onion, remoulade 10
- FISH TACOS** 2 beer battered flash fried Mahi-Mahi tacos with cilantro slaw, roasted avocado cream, spicy aioli 7
- WILD MUSHROOM FLATBREAD** mushrooms, roasted garlic cream sauce, baby arugula 10
- CHORIZO FLATBREAD** San Marzano tomatoes, Chorizo Pamplona, mozzarella, tomatillo salsa, jalapenos 10

COCKTAILS \$4

WELL

- VODKA
- GIN
- RUM
- TEQUILA
- WHISKEY
- SCOTCH

CRAFT DRAFT BEERS

- EEL RIVER CALI BLONDE - Blonde Ale - 5.2% abv
- STELLA - Lager - 5% abv
- NORTH COAST SCRIMSHAW - Pilsner - 4.7% abv
- SPATEN OCTOBERFEST - Oktoberfest - 5.9% abv
- ALLAGASH WHITE - White Ale - 4.7% abv
- ANDERSON VALLEY BOONT - Red Ale - 5.8% abv
- STONE - IPA - 6.9% abv
- UNITA HOP NOTCH - IPA - 7.3% abv

WINE

- CABERNET SAUVIGNON
- CHARDONNAY

NO SUBSTITUTIONS

Party of 8 or more 18% gratuity will be included.

Eating raw undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses. Not all ingredients are listed on the menu. Please inform your server of any food allergies.