

BAR FOOD

HAPPY HOUR PRICE / AFTER 6pm PRICE

VEGGIES 3 WAYS 15 / 18

Tempura Cauliflower, Tajin Potato Wedges,
Brussels Sprouts

CHAAT (Indian Savory Snacks) 12 / 18

Bhel Puri, puffed rice, chickpea noodles, chori
beans, veggies, **Pani Puri**, 2 lentil stir fry shells

MEDITERRANEAN LABNEH DIP 15 / 18

Roasted veggies, pistachio pesto, pomegranate,
labneh (yogurt), house made naan

BBQ PORK TOSTONES (2) 12 / 14

Sticky BBQ Pork, plantain tostones, pickled
cucumbers, coleslaw, sesame seeds, chives

MOZARELLA PIZZA BAGUETTE 10 / 12

Marinara, Parmigiano Reggiano, arugula
[can be gluten free +3]

LOBSTER SHOOTERS (4) 16 / 18

Lemongrass red coconut curry

SPICY TUNA CRISPY RICE* (4) 14 / 18

Spicy aioli, sweet soy, sesame seeds, scallions

TEMPURA LOBSTER ROLL (4pcs) 14 / 14

Roll: [Avocado, asparagus, carrots, jicama,
zucchini, sesame, chives, spicy aioli, fresno]

RIBEYE FRENCH DIP 18 / 26

Caramelized onions, dijonnaise, fried
jalapenos, manchego, brioche, wedges

BIRRIA TACOS (2) 12 / 14

Braised brisket, cheese crusted tortilla

STEAK NAAN TOSTADA* 13 / 16

Filet mignon, goat cheese, fig jalapeno
marmalade, scallions [+3 GF Naan]

COCKTAILS / 11

*[Mon 3 – Close,
Tues – Fri 3 – 6pm
Sat 5 – 6pm]*

CRANBERRY LEMONDROP

Ketel One, house cranberry, lemon

LYCHEE MARTINI

Fords Gin, fresh lychee, lime, Aperol
[can be NA w/ Dhos NA Gin]

SPANISH CITRUS GT

Fords Gin, squeezed orange, lemon,
lime, grapefruit, tonic

TRAD MARG

Cenote Blanco, Magdala, lime

SPICY MARG

Jalapeno pineapple infused Milagro
Reposado, Magdala, lime

CLASSIC MANHATTAN

Old Forester Rye, Cocchi vermouth

[Cocktail prices vary after 6pm]

WINES

WHITE WINE

6oz / 9oz

Vueve de Vernay (*sparkling*)

12 / 18

Clos du Bois Sauv Blanc

11 / 16

Donini Pinot Grigio

10 / 15

RED WINE

6oz / 9oz

Juggernaut Pinot Noir

14 / 21

Achaval Ferrer Malbec

14 / 21

Prisoner Red Blend

18 / 27