

# *"Happy Hour"*



WEDNESDAY TO  
SUNDAY FROM  
3 - 6 PM

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## *Wine by the Bottle*

indulge in our wine selection with  
a special 50% off on all full bottles

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<b>ROTATING DRAUGHT 200Z</b>	<b>7</b>
<b>WINE BY THE GLASS 60Z</b> white, red & rosé	<b>10</b>
<b>MARGARITA</b> el tequileño reposado, cointreau, lime, agave	<b>10</b>
<b>MARTINI</b> gin or vodka   dry, dirty or filthy	<b>10</b>
<b>OLD FASHIONED</b> whisky, raw sugar, angostura bitters	<b>10</b>
<b>SANGRIA</b> weekly rotating	<b>10</b>
<b>COCKTAIL OF THE WEEK</b> ask your server for our current feature	<b>10</b>

## BITES

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<b>FRESH SHUCKED OYSTERS</b>	<b>2</b>
per oyster, house made hot sauce	
<b>MAPLE CHILI NOISETTES</b> GA, VEG	<b>4</b>
<b>WARM MARINATED OLIVES</b> DF, GA, VEG	<b>4</b>
<b>POMME DE TERRE &amp; SWEET CHILI CRÈME FRAICHE</b> GA, VEG	<b>6</b>
<b>MARINATED BEAN HUMMUS</b> VEG	<b>8</b>
house-made red fife sourdough, butter, black and kidney beans with house pickles, micro herb salad	
<b>MOULES FRITES</b> DF	<b>13</b>
steamed pei mussels, hand cut fries, calabrian chili, house-made xo sauce	
<b>CHEESE &amp; CHARCUTERIE</b>	<b>15</b>
selection of local and imported meats and cheeses, mustard, pickles and crackers	
<b>CULTIVATED MUSHROOM SOURDOUGH FLATBREAD</b> VEG	<b>16</b>
ceres oyster mushrooms, basil pesto, ricotta, bocconcini, parmesan	
<b>HARISSA SAUSAGE SOURDOUGH FLATBREAD</b>	<b>16</b>
spinach, ricotta, pickled red onion, tomato sauce, bocconcini	

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