



HAPPY HOUR

TUESDAY THROUGH FRIDAY | 3 PM - 6 PM
BAR & HIGH TOP SEATING ONLY

DRINK SPECIALS

| | | | |
|-------------|---|--------------------|----|
| DRAFT BEERS | 5 | HOUSE MIXED DRINKS | 8 |
| HOUSE WINES | 7 | LEMON DROP MARTINI | 11 |
| | | STONE WATER COSMO | 11 |

DISCOUNTED TAPAS

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| BURRATA local burrata cheese, jamon serrano, baby arugula, cherry tomato confit, local honey, grilled focaccia | 12 | CHARCUTERIE BOARD chef's choice cheese & cured meat pairing with house made specialties | 15 |
| SHRIMP WITH MANGO SALSA grilled gulf shrimp, mango, jicama, lime, Bermuda onion, scallion | 12 | BIRRIA TACOS braised short rib in a flour tortilla with mozzarella cheese, served with sour cream, onion and cilantro on the side | 14 |
| TUNA CEVICHE * bluefin tuna, soy-lime vinaigrette, tomato, onion, pecans, avocado, cilantro, crispy amaranth, crispy wonton chips | 12 | DIP TRIO house made hummus, baba ganoush, tzatziki, served with pita bread | 10 |
| FRIED CALAMARI town dock squid, house mixed breading, marinara or house sweet chili dipping sauce | 10 | SWEET POTATO FRIES horseradish aioli, cotija cheese, scallions | 6 |
| BRUSSEL SPROUTS lightly fried brussel sprouts, orange segments, pomegranate seeds, orange reduction, Greek yogurt, crispy amaranth | 10 | HOMEMADE MEATBALLS fresh ricotta, parmesan reggiano, house made marinara, crostini | 9 |
| | | FLATBREAD OF THE DAY | 10 |

OYSTERS ON THE HALF SHELL

2.00 EACH

house made cocktail sauce, mignonette, lemon wedge

* CONSUMING RAW OR UNDERCOOKED FOOD INCREASES YOUR RISK OF FOOD BORNE ILLNESS
PLEASE ADVISE YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS