



# HAPPY HOUR MENU

3 PM - CLOSE

AVAILABLE IN THE BAR & PATIO ONLY

## **OYSTERS** ( 2 order minimum )

miyagi oysters with cocktail sauce **3**

## **MUSSELS & GARLIC BREAD**

mussels, white wine, garlic, lemon butter sauce **15**

## **BLACKENED SHRIMP**

sautéed shrimp with blackened spices, served with guacamole sauce **16**

## **AHI TUNA CEVICHE**

tuna, lime juice, mango salsa, sesame oil, sesame seeds, micro cilantro **18**

## **CHICKEN TACOS** ( 3 per order )

chipotle mayo, onions, cilantro, avocado salsa **16**

## **BURGER + FRIES**

1/4 lb burger, mayo, lettuce, tomato, pickles **16**

## **PEPPERONI FLATBREAD**

tomato sauce, mozzarella cheese, pepperoni **16**

## **CHICKEN NACHOS**

house-made tortilla chips, cheese, pico de gallo, red salsa, salsa verde, ranchero salsa **16**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Our kitchen uses ingredients that contain major allergens, including but not limited to tree nuts, peanuts, soy, dairy, eggs, seafood, and shellfish. While we take steps to reduce the risk of cross-contamination, we cannot guarantee

that any item is free of allergens.

# HAPPY HOUR DRINK MENU

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## BEER & WINE

**HOUSE WINE | RED OR WHITE 9**

**DRAFT BEER 16oz 9**



## COCKTAILS

### **BUENOS DIAS**

blanco tequila, pineapple liqueur, orange curaçao, tropical juices, fresh squeezed lime **10**

### **MAI TAI**

white rum, dark rum, orgeat, curaçao, simple syrup, limeade **11**

### **GUAVATINI**

coconut rum, elderflower liqueur, agave, guava **10**

### **FRENCH 75**

gin, lemon juice, agave, prosecco **11**

### **LEMON DROP**

vodka, sweet and sour, sugar rim **10**

### **BLOODY MARY**

vodka, house blood mary mix **11**

### **OLD FASHIONED**

whiskey, muddled cherry, orange, sugar, bitters **11**