



## 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**

¼ 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.

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# 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

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