

\$10 HAPPY HOUR

3-6PM DAILY • AT THE BAR

BAR BITES 10

Zucchini & Dill Fritters *Veg, GF*
yogurt sauce

Chicken Pozole Verde
tomatillo, tortilla chips, cotija cheese

Duo of Alder & Ash Sliders
hawaiian roll, american cheese, french fries

Baby Gem Caesar
sourdough croutons, parmesan, anchovy vinaigrette

**Cheese Fries With Pork al Pastor
or Marinated Mushrooms**
pico de gallo, sour cream

Grilled Chicken Thigh
sweet & spicy glaze, smashed cucumber, cilantro

COCKTAILS 10

The Animal
21 seeds cucumber & jalapeno tequila,
pineapple & guajillo shrub, lime juice

Kermit's Vacation
plantation rum, faccio brutto, midori,
pineapple, coco lopez

Dr. Teeth
pendleton whisky, ume plum liqueur,
demerara, plum bitters

Piggy's Punch
raspberry & pineapple infused pinot gris,
sheringham rhubarb, soda

Bartender's Handshake
high life pony & house shot

WINES BY THE GLASS 10

Ask Your Server for Today's Offerings
a rotating selection of Reds, Whites and Rosé

*Veg - Vegetarian / V - Vegan / GF - Gluten Free
DF - Dairy Free / N - Contains Nuts*

*Consuming raw or undercooked foods may increase your risk of illness.
Please inform your server if anyone in your party has a food allergy.

A 4% surcharge will be added to your bill to help offset the
rising cost of goods and non-labor related expenses.
100% of this surcharge is retained by the restaurant.

18% gratuity will be added to parties 8 or larger.
100% of this gratuity goes to the staff