

# HAPPY HOUR

## **HALF OFF OYSTERS ON THE HALF SHELL\***

champagne mignonette, fresh horseradish & lemon

## **\$7 DRAFT BEERS & BITES**

**Faction Pilsner**

**Original Pattern Get Off My Lawn IPA**

**FRENCH FRIES**

fresh herbs, truffle parmesan aioli

**FRIED CURLY CORN**

mole spice, chili-elote, crema, cotija

## **\$8 WELL DRINKS, WINES & BITES**

**HOUSE SPIRIT + soda, tonic or cranberry**  
(Vodka, Gin, Tequila, Rum, Bourbon)

**MIQUEL PONS, Cava Brut, Spain, NV**  
**M. CHAPOUTIER, Rosé, Côtes due Rhône, France, NV**

**ALL TAP WINES**

**DEVEILED EGGS**

sriracha chili, pickled radish & sprout

**FONTINA & SPINACH ARANCINI**

smoked tomato sauce

## **\$9 COCKTAILS & BITES**

**OLD FASHIONED & MOSCOW MULE**

**CEVICHE MIXTO**

tombo tuna-octopus-shrimp, yuca, sweet potato, gypsy peppers, sour orange, plantains

**CRISPY SPICED CHICKEN WINGS**

west indies spice rub, tamarind yogurt dip

**OXTAIL PASTIES**

savory braised oxtail pastries, roasted poblano queso, taco truck pickles, cotija

*\* Consuming raw or undercooked proteins may increase your risk of food-borne illness, especially if you have a medical condition.*

*Parties of 6 or more will be subject to 20% gratuity, including parties with separate tabs.  
A 4% SJ Business Mandate surcharge will be added to your bill*