

HAPPY HOUR

HALF OFF OYSTERS ON THE HALF SHELL*

champagne mignonette, fresh horseradish & lemon

\$7 DRAFT BEERS & BITES

Faction Pilsner

Narrative Fermentation Stone's Throw 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*