

# HAPPY HOUR

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

champagne mignonette, fresh horseradish & lemon

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

**East Brothers** Bo Pilsner

**Narrative Fermentation** Hippie Couture

FRENCH FRIES

fresh herbs, truffle parmesan aioli

## **\$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 du Rhône, France, NV

ALL TAP WINES

DEVILED EGGS

sriracha chili, pickled radish & sprout

FONTINA & SPINACH ARANCINI

smoked tomato sauce

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

OLD FASHIONED & MOSCOW MULE

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*