

# HAPPY HOUR

4:30-5:30pm Daily

<b>Peanut Chicken Satay</b>	15.
orange, tamari, scallion, sesame gdf	
<b>Baby Choy</b>	14.
peanut sauce, scallion, microgreens v	
<b>Oven Fries</b>	13.
local yukons, yams, kraft ketchup, garlic aioli gf df	
<b>Mac + Cheese</b>	12.
3 cheese blend, garlic, onion, cream, herbs, panko	
<b>Honey Brussels</b>	12.
buffalo spice, crispy garlic, habanero aioli gf df	
<b>Pane di Casale</b>	10.
Tuscan farmhouse inspired bread, olive oil, balsamic v	
<b>Bacon Wrapped Dates</b>	6.   12.
oven roasted, stuffed with Irish Cheddar gf	
<b>Rice Bowl</b>	9.
sesame, scallion, Szechuan pepper glaze vgf	
<b>Beets</b>	11.
house pickled beets, strawberry, feta, microgreens gf	
<b>Street Corn</b>	12.
roasted corn wheels, lime crema, microgreens gf	
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<b>Baby Spinach Salad</b>	9.   16.
house pickled beet, fresh pear, corn shoots, dried cherry, hazelnut, raspberry lime vinaigrette vgf	
<b>Arugula Salad</b>	8.   15.
feta, fresh blueberries, candied pecans, raspberry lime vinaigrette vo gf	
<b>Kale Avo Caesar</b>	7.   14.
kale, avocado, romaine, hand cut croutons, house caesar dressing, lemon, reggiano gfo	
<b>Tomato Soup</b>	9.
basil, red pepper, onion, garlic, coconut milk, balsamic, extra virgin olive oil, scallions vgf	
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<b>Grilled Prawn Skewers</b>	17.
garlic, herbs, lime, salt flakes, habanero aioli, garlic toasted Pane di Casale df gfo	
<b>Raw Oysters on Ice*</b>	18.
a half dozen, pink peppercorn mignonette or horseradish cocktail sauce, lemon gf df	
<b>Sesame Seared Ahi Bites*</b>	19.
smashed avocado, yuzu, lime + ginger ponzu, arugula, pickled ginger, jalapeño gf df	