

HAPPY HOUR

4:30-5:30pm Monday to Saturday

Tamari Chicken Satay	13.
orange, scallion, sesame, 5 spice dipping sauce gfd	
Fire Crackers	11.
marinara, olive oil, balsamic, salt flakes v	
Baby Choy	14.
peanut sauce, scallion, cilantro v	
Oven Fries	13.
local yukons, yams, kraft ketchup, garlic aioli gf df	
Mac + Cheese	12.
3 cheese blend, garlic, onion, cream, herbs, panko	
Brussels	11.
buffalo honey, crispy garlic, habanero aioli gf df	
Garlic Toast	10.
baguette, olive oil, garlic v	
Bacon	9.
crispy garlic, candied pecan gf df	
Rice Bowl	8.
sesame, scallion, cilantro, Szechuan pepper glaze vgf	
Beets	7.
house pickled beets, feta, corn shoots gf	

Baby Spinach Salad	8. 15.5
house pickled beet, fresh pear, corn shoots, dried cherry, hazelnut, lime vinaigrette vgf	
Arugula Salad	7. 13.5
feta, fresh blueberries, candied pecans, lime vinaigrette vo gf	
Kale Avo Caesar	6. 11.5
kale, avocado, romaine, hand cut croutons, house caesar dressing, lemon, reggiano gfo	
Tomato Soup	9.
basil, red pepper, onion, garlic, coconut milk, balsamic, extra virgin olive oil, scallions vgf	
Grilled Prawn Skewers	17.
garlic, herbs, lime, salt flakes, habanero aioli, garlic toast points df gfo	
Raw Oysters on Ice*	18.
a half dozen, pink peppercorn mignonette or horseradish cocktail sauce, lemon gf df	
Sesame Seared Ahi Bites*	19.
smashed avocado, yuzu, lime + ginger ponzu, arugula, pickled ginger, jalapeño gf df	