

HAPPY HOUR

4:30-5:30pm Wednesday to Saturday

Tamari Chicken	13.
orange, scallion, sesame, 5 spice dipping sauce	gfd
Fire Crackers	11.
marinara, olive oil, balsamic, salt flakes	v
Bok 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