

—
OYSTERS*
hot sauce, lemon,
dashi mignonette
2 ea

HOUSE FRIES
cheese aioli
5

SEAWEED DONUTS
trout roe & cream
10

**SEA BREAM
TOSTADA***
hakurei turnip, avocado,
jalapeño, black lime
12

CRISPY PORK RIBS
fish sauce, fried garlic,
crushed peanuts
10

HAPPY HOUR 4-6pm



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COCKTAILS
8

ADONIS
amontillado sherry, spanish
vermut, orange bitters

AMERICANO
spanish vermut, gran classico
bitter, soda

BEE'S KNEES
hayman's london dry gin,
lemon, honey

CHAMPAGNE COCKTAIL
argyle brut, sugar cube,
bitters

DAIQUIRI
j. wray silver, lime, sugar

PALOMA
elvelo, san pellegrino
grapefruit, aperol

SAZERAC
ezra brooks rye, peychaud's
bitters, turbinado sugar,
absinthe

TOMMY'S MARGARITA
elvelo, lime, agave

—
WINE
8

DOMAINE PFISTER
PINOT BLANC
alsace, france 2015

RICKSHAW PINOT NOIR
california 2016

PROLETARIAT GSM
GRENACHE, SYRAH,
MOURVEDRE
walla walla valley, wa 2015

—
BEER & A SHOT
8

OLD MILWAUKEE
& old grand-dad

CROOKED STAVE
SOUR ROSÉ
& xicaru silver mezcal

FIRESTONE WALKER
MOCHA MERLIN
& corvino amaro blend