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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

probitas white rum, lime,
sugar

PALOMA

elvelo, san pellegrino
grapefruit, aperol

SAZERAC

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

TOMMY'S MARGARITA

elvelo, lime, agave

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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

**SIERRA NEVADA
OTRA VEZ**

& elvelo tequila

SHACKSBURY DRY CIDER

& pimm's no. 1