

HAPPY HOUR

Daily 5PM-7PM - Tues. & Wed. All Day



CHARCUTERIE 12

*Assorted cured meats, grilled sourdough, house-pickled vegetables

CHEESE PLATE 11

Assorted cheeses, garlic crostini, rotating jam, house-pickled vegetables

TIN FISH 10

Matiz sardines, garlic crostini, house-pickled vegetables

SEASONAL SALAD 15

Mustard greens, mixed kale, rhubarb vinaigrette, Point Reyes blue, D'Anjou pear, snap pea, toasted pine nuts

CORN NUTS 4

Zesty spice blend, garlic oil

MARINATED OLIVES 4

Mixed olives, lemon, garlic, rosemary, thyme

BREAD AND BUTTER 6

Grilled sourdough, house cultured butter

HERBED FRENCH FRIES 8

Shoestring fries, garlic oil, fine herbs, herbed crème fraîche - **Add bacon +4 - Add cojita +3**

CHICKEN WINGS

Dry rub or dressed in house fermented hot sauce, house made ranch or blue cheese dressing, celery
6 Piece 10
12 Piece 18

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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COCKTAILS

\$12 EACH



OLD FASHIONED

Bourbon, sugar, bitters, orange zest

NEGRONI

Gin, vermouth, Campari

AVIATION

Gin, marachino liqueur, crème de Violette, lemon

DAIQUIRI

Rotating, ask your server

FREEZER MARTINI

Gin or Vodka

WINE BY THE GLASS

Red, white, rose, bubbles

GUILLOTINE