

HAPPY HOUR



CHARCUTERIE 12

Assorted cured meats, grilled Seawolf sourdough, house pickled vegetables. Ask your server for variety

CHEESE PLATE 11

Assorted cheeses, garlic crostini, house made jam, pickled vegetables

TIN FISH 8

Matiz sardines, garlic crostini, house pickled veg

SEASONAL SALAD 15

Mixed kale, rainbow carrot, roasted beet, squash vinaigrette, Mimolette crisp, shaved apple, toasted hazelnuts

CORN NUTS 2

Zesty spice blend, garlic oil

MARINATED OLIVES 3

Mixed olives, lemon, garlic, rosemary, thyme

BREAD AND BUTTER 6

Grilled Seawolf sourdough, house cultured butter

HERBED FRENCH FRIES 7

Shoestring fries, garlic oil, fine herbs, herbed crème fraîche

JERKY 15

Fried koji glazed beef jerky, golden sesame, house pickled vegetables

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

TOM COLLINS

Gin, lemon, sugar, soda water

DAIQUIRI

Rotating, ask your server

FREEZER MARTINI

Gin or Vodka

WINE BY THE GLASS

Red, white, rose, bubbles

GUILLOTINE