



# HAPPY HOUR

TUESDAY - SUNDAY 3:30 PM - 6:00 PM • MONDAY 3:30 PM - CLOSE

DRAFT BEERS 5

HOUSE RED AND  
WHITE WINE 8

RED, WHITE OR ROSE  
SANGRIA 8

WELL COCKTAILS 9

## CHEF'S SELECTION

### RED SNAPPER TACO | 6.95

Cabbage + salsa criolla +  
chipotle mayo + avocado

### MARGHERITA PIZZA | 10.95

Fresh mozzarella + tomato sauce +  
fresh basil VEG

### FARM TO TABLE

#### GARDEN SALAD | 9.95

Butter lettuce + strawberries + radicchio +  
pomegranate + candied pecan + wrapped in  
cucumber + farm blue cheese stone ground +  
mustard vinaigrette

### SMOKED CHICKEN

#### WINGS | 12.95

Tamarindo chiltepin sauce

### DUCK EMPANADA | 7.95

One duck florentine empanada +  
cilantro cream + mole poblano

### PORK BELLY PIZZA | 16.95

Fresh mozzarella + goat cheese +  
pesto + local baby kale

### CRISPY CALAMARI | 14.95

Shishito peppers + roasted garlic lime aioli +  
spicy tomato sauce

### WAGYU MEATBALL | 12.95

Homemade meatball + mascarpone soft  
white polenta + red wine tomato sauce +  
truffle ricotta mousse

## CRUDO BAR

### SEASONAL OYSTERS

1.50 PER OYSTER (MINIMUM 4)

Passion fruit mignonette + melon  
chiltepin tomato ponzu sauce

### KAMPACHI CRUDO | 18.95

yuzu ponzu sauce + avocado mousse +  
chile fresno + micro cilantro + lime zest

### SHRIMP CEVICHE | 16.95

Cucumbers + onions + tomatoes +  
cilantro + jalapeños + lime.  
Served with plantain chips

### TUNA CRUDO | 18.95

Habanero miso limonetta +  
mango salsa + lime zest

### TUNA MANGO CEVICHE | 16.95

Red onion + tomatoes + cilantro +  
serrano + leche de tigre + micro cilantro.  
Served on blue corn tostada

### MANGO SHRIMP

#### AGUACHILE | 18.95

Raw shrimp + chile de arbol +  
cucumber + red onion + micro cilantro  
+ lemon. Served on blue corn tostada

### DRAGON FRUIT SHRIMP

#### AGUACHILE | 19.95

Raw shrimp + dragon fruit + serrano +  
cucumber + red onion + micro  
cilantro + lemon. Served with  
blue corn tostada

### SCALLOPS TIRADITO | 19.95

Ají amarillo + passion fruit + yuzu +  
mint + cilantro + radish

### RED SNAPPER TIRADITO | 18.95

Green apple + coconut + leche de tigre  
+ chile fresno + charred orange +  
salmon caviar + lime zest

### TUNA TARTARE | 18.95

Spicy tuna + scallions + avocado +  
caviar + ponzu + plantain chips

### CHERRY STONE CLAMS

#### DIVORCIADAS | 19.95

Yuzu kosho salsa verde +  
gochujang-guajillo salsa roja

### SALMON CRUDO | 18.95

Dragon fruit citrus + domestic caviar  
+ micro cilantro + lemon zest

## SPECIALTY COCKTAILS

### GUAVARITA \$9

Heavy Sipper • Semisweet • Smokey  
Tequila blanco, fresh guava  
pureé, Cointreau, lime juice,  
Tajin rim

### LUNA AHUMADA \$9

Tart • Bitter • Silky  
Joven, passionfruit, gentian  
root, lime

### PEACHY KEEN \$9

Peachy • Crisp • Refreshing  
Peach whiskey, ginger beer,  
lime, peach bitters, mint