

*** BAR FOOD ***

OYSTERS* // 6 for \$16

green peppercorn mignonette, horseradish, lemon

PORK RINDS // \$8

old bay, cilantro yogurt

PRAWN BISQUE // \$9

marinated bay shrimp, lemon, parsley

CHEESEBURGER // \$9

cheddar, shredded cabbage, caramelized onions, kimchi mayo
add corned pork belly \$2

FRIES // \$7

jalapeno ranch

DEVILED EGGS // \$12

dungeness crab, trout roe, avocado, aleppo



BUTTER LETTUCE* // \$11

garlic dressing, rye croutons, parmesan

CHICKEN WINGS // \$13

sweet and sour sauce, scallions, spigarello,
dried chilis

CAULIFLOWER // \$12

herb jam, cashews, pomegranate

HAND PIE // \$9

pork, lamb, giardiniera

PORK AND PISTACHIO TERRINE // \$13

sausage, liver mousse, pickles, toast

FONTINA TORTELLONI // \$16

carrot broth, coriander capers, celery root, parmesan

GRILLED HANGER STEAK* // \$22

8oz cut, celery root colcannon, french onion jus,
herb salad

\$1 OFF FOOD

OYSTERS

PORK RINDS

CHEESEBURGER

FRIES

CHICKEN WINGS

BUTTER LETTUCE

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\$1 OFF DRINKS

20OZ DRAFT POURS

HOUSE WINE BY THE GLASS

TAP COCKTAILS

32OZ CORONA FAMILIAR \$5

PUNCH OF THE DAY \$5

HAPPY HOUR OFFERED 2PM - 5PM
WITH PURCHASE OF DRINK, NO SUBSTITUTIONS, NO TAKEOUT

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.