

HAPPY HOUR

MON-FRI 3PM-6PM | SUN-FRI 8:30PM TIL CLOSE



DRINKS

SPRITZES | 10

HUGO

elderflower, lemon, mint, prosecco

APEROL

aperol, prosecco, soda, orange

COCKTAILS | 10

NOT-A-RITA (NON-ALCOHOLIC)

seedlip "notas de agave," cranberry, lime, peppercorn, agave

SPILL THE TEA (NON-ALCOHOLIC)

aplos arise, martini floreale, chamomile, pineapple, butterfly pea tea

LYCH PLEASE

gin, hibiscus, lychee, lemon, pineapple

MEZCAL ME MAYBE

mezcal, ginger, passionfruit, lime

SELECT WINES | 9

SELECT BEERS | 6

SUSHI

GF UNAGI EGGPLANT NIGIRI

miso truffle

5

GF AHI WATERMELON NIGIRI

ginger, citrus soy

5

GF CRISPY RICE

spicy ahi watermelon, avocado

9

SNACKS

🌿 CROQUETAS

mushroom bacon, cashew mozzarella, cilantro, garlic aioli

8

GF CAULIFLOWER WINGS

crispy cauliflower, sweet chili mayo, sesame, unagi

8

GF 🌿 SUMMER ROLLS

cilantro, thai basil, carrot, papaya, tofu, peanut sauce, nuoc cham

6

GF 🌿 QUESO FUNDIDO

cashew mozzarella, salsa macha, tortilla chips

11

GF CHICK'N FRIED MUSHROOMS

sweet chili sauce

7

GF THAI LETTUCE WRAPS

shiitake mushrooms, tofu, lemongrass, crispy rice noodles, cilantro, nuoc cham

12

BAJA MUSHROOM TACO

pico de gallo, cilantro, crema

8

GF gluten friendly 🌿 contains nuts

We offer a plant-based menu. Please note that our kitchen utilizes nuts, wheat, and soy. As much as we strive to prevent cross-contamination, we kindly ask guests with allergies to inform us.