

HAPPY HOUR

MONDAY - FRIDAY • 4PM - 6PM

CRISPY MOZZ THICCS

hand pulled mozzarella, marinara, parmesan ranch **VG**

KUNG PAO CAULIFLOWER

roasted almonds, fresno chili, honey, kecap **VG**

NASHVILLE HOT CHICKEN TENDERS

scallion pancake, pickle, slaw, avocado ranch
try 'em ridiculously hot

LÝRA HUMMUS

pita crisps, sliced vegetables,
pickled cauliflower **VG**

BARRIO QUESO DIP

served with corn tortilla chip

QUESADILLA

pepper jack, chihuahua, poblano peppers,
charred onions, salsa verde

NACHOS

hooks 5-year cheddar, black beans, pico de gallo, fresno
chiles, sour cream, salsa picante, tortilla chips
add: steak • 7.99 chicken • 6.99 chorizo • 5.99

VG: VEGETARIAN

GF: GLUTEN FRIENDLY

Many of our dishes can be modified to be gluten & vegan-friendly.
Please ask your server for options.

An 18% gratuity charge will be added to all parties of six or more. A 3.95% surcharge will be added to each check in order to support the rising operating costs affecting the restaurant industry. We do this in lieu of increased menu prices. Management will remove this charge upon request. *Items can be served raw or undercooked. Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. While we take every precaution to accommodate food allergies, the size of our kitchens and the volume we produce in them make it hard to provide a 100% guarantee. Please inform your server of dietary restrictions so they can assist you with recommendations.

CRAFT COCKTAILS 9

APPLE BOTTOM

haku vodka, apple liqueur, lemon, pineapple

SHADY LADY

gran centenario plata, blueberry, orange liqueur, lime

STRAWBERRY YUM YUM

absolut, triple sec, lime, strawberry

LAID BACK

beefeater, grapefruit, prosecco

COOL INTENTIONS

non-alcoholic

ritual gin alternative, cucumber, tonic



MILLER HIGH LIFE 5

GLASS OF BANDIT ROSÉ 6

THE

BANDIT