

Bites

Fresh Oysters* (6 minimum)

chefs selection

2.5

Shrimp Cocktail (2 piece)

6

Pig Ear Papaya Salad

sweet chili, jalapeño, pad thai sauce

11

Spicy Tuna Hand Roll*

jalapeño, tobiko, spicy mayo, eel sauce

9

Salmon Hand Roll*

avocado, cucumber, scallion, masago,
ponzu aioli

9

Shrimp Tempura Hand Roll

avocado, yuzu aioli

9

Goat Cheese Croquettes

guava jam

8

Bacon Wrapped Dates

linguiça, manchego, dijon mustard aioli

8

Seasoned Fries

old bay spice

5

Happy Hour

 vegetarian  gluten free  vegan

*Consuming raw or undercooked meat, poultry, shellfish, seafood or egg may increase your risk of foodborne illness. A discretionary gratuity of 18% will be added to parties of 6 or more.

Draft & Can Beer 7

Michelob Ultra

light lager, missouri 4.2% abv

Stone Buenaveza

mexican style lager, california 4.7% abv

Bad Beat Brewing “Hefeweizen”

wheat ale, nevada 4% abv

Big Dogs “Peace Love & Hoppiness”

american pale ale, nevada 6% abv

Cocktails 10

Mojito

premium rum, mint, fresh lime juice

Strawberry Balsamic

*premium vodka, lime juice, maple syrup,
balsamic, fresh strawberry*

Blackberry Sour

premium gin, blackberry, citrus

Green Delicious

*premium tequila, shiso green apple puree, midori,
lime juice, organic agave*

Spicy Mango Margarita

jalapeño-infused tequila, lime agave

Wine By The Glass 8

Avissi, Prosecco

veneto, Italy

Pinot Grigio, Ruffino “Lumina”, Friuli

delle venezie, Italy 2024

Malbec, Nieto Senetiner

mendoza, Argentina 2024

