

THE BRIXTON

Happy Hour Menu

— \$8 —

BBQ PORK BELLY SLIDERS Apple Slaw

PEPPER JACK QUESO & CHIPS Pico de Gallo

CRISPY GULF SHRIMP Harissa Aioli

FRIED CHICKEN SANDO

Sambal Oelek Mayo, Sesame Cabbage

ASSORTED MARINATED BAR OLIVES

— \$6 —

PETITE SOMA SALAD

red wine vinaigrette, bleu cheese, croutons

CHIPS AND CARAMELIZED FRENCH ONION DIP

SOUP OF THE DAY

SIDE OF GUACAMOLE

FRENCH FRIES

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Wine by the Glass

— \$8 —

ANGELINE CABERNET Paso Robles

TOM GORE SAUV BLANC California

ROSÉ THE DAY Humboldt County

LA MARCA PROSECCO Italy

Draft Beer

— \$5 —

STELLA ARTOIS

HOEGAARDEN

ELYSIAN SPACE DUST IPA

FIRESTONE WALKER 805 BLONDE ALE

BUD LIGHT

House Cocktails

— \$10 —

MOSCOW MULE

Tito's Vodka, Lime, Ginger Beer

WATERMELON MARGARITA

Pueblo Viejo Blanco, Lime, Agave, Mint, Watermelon

CUCUMBER BASIL GIMLET

Absolut Vodka, Veev Açai Liqueur, Basil, Cucumber, Lime

THE BOWIE

Single Barrel, Orange Cognac, Maraschino,
Carpano Antica Vermouth

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