

LOKAJ

EATERY & BAR

HAPPY HOUR
4 pm - 6 pm

OYSTERS 1 each
East Coast (minimum 6)

CHARCUTERIE BOARD 23
*cured meats/cornichons/
whole grain mustard*

CHEESE BOARD 21
*artisanal cheeses/nuts/honeycomb/
crudités/marinated olives/seasonal fruit*

MARINATED OLIVES 12
house marinade/herbs

ANY 3 FOR 35

TEMPURA CALAMARI
black olives/lime/spicy aioli

PAPAS BRAVAS
*pepper coulis/vinegar potato
crisps/chives (GF/V)*

BEET HUMMUS
*red beets/chickpea/tahini/
grilled naan (VV)*

CRISPY BRUSSELS SPROUTS
*rosemary garlic glaze/sunflower
seeds (VV)*

CHICKPEA BITES
*garbanzo and herbs/turmeric aioli
(VV/GF)*

CHICKEN SKEWERS
mint and cilantro slaw/garlic aioli (GF)

BEER & WINE

DRAFT/BOTTLE BEER 7

WINE 10
white/red/rose/cava

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