

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, grilled bread	
CHEESE BOARD	21
chef's selection of artisanal cheeses, seasonal accompaniments, grilled bread, assorted nuts	
MARINATED OLIVES	12
house marinade, herbs	

ANY 3 FOR 35

CRISPY CALAMARI	
lemon, spicy aioli	
PARMESAN TRUFFLE FRIES	
aged parmesan, white truffle oil, chives	
GREEN GODDESS HUMMUS	
chickpeas, spinach, fresh herbs, lemon, nann bread	
CRISPY BRUSSELS SPROUTS	
rosemary garlic glaze, sunflower seeds (VV)	
MEDITERRANEAN FLATBREAD	
ricotta, olives, asparagus, classic crust (V)	
CHICKEN SKEWERS	
mint and cilantro slaw, garlic aioli	

BEER & WINE

BEER	7
draft, bottle	
WINE	10
white, red, rose, cava	

V - vegetarian | VV - vegan

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