

# LOKAJ

EATERY & BAR

HAPPY HOUR  
4 PM - 6 PM

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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

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### TEMPURA CALAMARI

black olives, lime, spicy aioli

### CRISPY POTATOES

pepper coulis, vinegar potato crisps, chives (V)

### GREEN GODDESS HUMMUS

chickpeas, spinach, fresh herbs, lemon, cauliflower toast

### CRISPY BRUSSELS SPROUTS

rosemary garlic glaze, sunflower seeds (VV)

### MEDITERRANEAN FLATBREAD

ricotta, olives, pickled freso, asparagus, classic crust (V)

### CHICKEN SKEWERS

mint and cilantro slaw, garlic aioli

## BEER & WINE

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

V - vegetarian | VV - vegan

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