

HAPPY HOUR

5:30PM to 7:30PM

COCKTAILS \$7

LET'S BE BASIC

vodka, strawberry, rhubarb, tarragon, bubbles

CUCUMBER SMASH

gin, cucumber, mint, thyme, lime, soda

RYE OLD-FASHIONED

rye, turbinado syrup, espresso-hazelnut bitters

EL PRESIDENTE

white rum, orange curaçao

BOULEVARDIER

bourbon, Campari, vermouth, orange

FLY ME TO TULUM

jalapeño infused tequila, cilantro-lemongrass syrup, citrus, salt

WINES \$7

SPARKLING RAVENTOS I BLANC, SP

ROSÉ CAN SUMOI SMALL BLEND "LA ROSA", SP

WHITE MEINKLANG GRUNER VELTLINER, AU, 2018

RED CATENA PARAJE ALTAMIRA, MALBEC, AR, 2016

BEERS \$5

LA RUBIA BLONDE ALE / Wynwood Brewing Co., Miami FL

ESTRELLA DAMM LAGER / Barcelona, Spain

HOP GUN IPA / Funky Buddha Brewery, Oakland Park FL

POP'S PORTER / Wynwood Brewing Co., Miami FL

SNACK

PLEASANT BAY OYSTERS \$2 EA

salted cherry blossom mignonette

STONE CRAB CLAWS \$9 EA

SMOKED GOLDEN TILEFISH \$11

lavash cracker and yuzu kosho tartar sauce

RANCH YOGURT DIP \$10

raw local vegetables and puffed onion chips

48-HR FRIED CHICKEN LEGS \$7

furikake and mango hot sauce

DOUBLE CUT WOOD-GRILLED PORK RIB \$7

tamarind, scallions and cashews

THE BURGER \$14

dry-aged wagyu beef, heirloom tomato and Red Rock cheddar on an everything bun

CHEESE BOARD \$10

fennel, honeycomb and grilled sourdough toast

