

# GOLDEN HOUR

tuesday - friday | 4pm - 7pm



**MARINATED OLIVES | 7** <sup>GF</sup>

**HUMMUS & CUCUMBERS\*<sup>◇</sup> | 14** <sup>V</sup>

grilled cucumbers, hummus, harrisa, feta, fried garbanzo beans,  
pickled onions

**CRISPY MARBLE POTATOES 14** <sup>V</sup>

aji amarillo aioli, pecorino romano, cilantro

**LEMON GROVE WINGS | 15**

lemon pepper, chili orange, sambal maple sesame, ranch

**MAHI MAHI SLIDERS | 18**

arugula, pepper aioli, lemon

**FRITTO MISTO | 18**

crispy calamari, shrimp, aji amarillo aioli, lemon

**HALF DOZEN OYSTERS<sup>^</sup> | 24** <sup>GF</sup>

calabrian chili cocktail sauce, escabeche mignonette

<sup>V</sup> VEGETARIAN

<sup>VE</sup> VEGAN

<sup>GF</sup> GLUTEN FREE

\*gluten free option available    <sup>◇</sup> vegan option available    <sup>^</sup> raw or undercooked

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## COCKTAILS | 12

### MILLION DOLLAR BABY

Maestro Dobel Blanco tequila, guava, passionfruit,  
serrano, habanero tincture, chili hibiscus salt

### GOLDEN GIRL

rose vermouth, calamansi, lemongrass honey, bubbles

## PREMIUM MIXED DRINKS | 8

### CHOICE OF SPIRIT:

Hangar 1 Vodka, Maestro Dobel Tequila, Mestizo Mezcal, Bombay  
Dry Gin, Bacardi Silver Rum, Buffalo Trace Bourbon, Rittenhouse Rye,  
Aperol, Campari

## WINE | 7

**J Lohr Pinot Noir** napa valley, ca

**Tramin Pinot Grigio** alto adige, it

**Domaine Vetricchie Rose** corsica, fr

**Ruffino Proseco** veneto, it

## BEER | 6

