

# SOCIAL HOUR

## 5PM-7PM WEDS-FRI COCKTAILS • 7

SUMMER HAZE, kettle one citron, jardesca vermouth, grahams port, lavender syrup

HIBISCUS PARADISE, el jimador, hibiscus syrup, lime, orange bitters

KAFFIR GIMLET, hanger one, lime juice, simple syrup

## WINE & BEER • 5

SEASONAL DRAFT BREW (ask server)

CHARDONNAY, Hill Family, napa valley 2013

MONTEPULCIANO D'ABUZZO, valle d'oro, tollo-italy 2012

## DRINKING BUDDIES

BACKYARD PICKLED VEGGIES chili flakes, dill weed \$5

TATER TOTS french onion dip \$5

BEER BATTERED BLUE LAKE BEANS nam pla dipping sauce \$6

5 HOG ISLAND OYSTERS sherry mignonette \$9

RED SNAPPER CEVICHE avocado, tortilla chips \$7

GULF SHRIMP TOAST spicy pimento cheese \$7

FISH TACO crispy petrale sole, corn tortilla, cabbage slaw, siracha mayo \$6

BUTTERMILK FRIED CHICKEN green apple coleslaw, hot pepper vinegar \$7

CRISPY HOISIN GLAZED DUCK WINGS grilled pineapple, scallions \$8

SMOKED SHORTRIB QUESADILLA manchego cheese, guacamole \$6

BONELESS KOREAN SHORTRIBS our kimchi, grilled cucumber \$6