

# HAPPY HOUR

Monday-Friday 3-6pm  
Saturday & Sunday 3-5pm

## DRINK SPECIALS

### INFUSION COCKTAILS 7

Orange Jalapeño Margarita  
Dragonfruit Caipiroska  
Watermelon Mojito  
Pineapple Habanero Rum Fizz  
Cucumber Gin Collins

### DRAFT BEER - \$2 OFF

Poseidon "Rotating Tap"  
Leashless "Organic Belgian Blond"  
MadeWest Pale Ale  
Topa Topa "Chief Peak" IPA  
Mammoth "Double Nut Brown"  
Modelo Especial Lager  
Patagonia "Long Root" Organic Pale Ale  
Telegraph White Ale Blood Orange

### WELL COCKTAILS 6

### WINE - ROTATING SELECTION 6

## SMALL PLATES

### PERUVIAN CEVICHE

ginger, sweet pepper, lime,  
cilantro, red onion, habanero

7

### PLANTAIN CHIPS

with valentina aioli

4

### CONCH FRITTERS

(3) with fritter sauce

6

### GARLIC FRIES

cotija cheese, valentina aioli

5

### MUSSELS

mustard crema, beer, garlic, shallots, parsley,  
served with grilled ciabatta

8

### FIG & GOAT CHEESE SALAD

arugula, goat cheese, pepitas, dried fig, lime vinaigrette

6

## FROM OUR OAK-FIRED OVEN

### DAILY ROTATING FLATBREAD 10

### QUESO FUNDIDO

chorizo, poblano rajas, queso Oaxaca 6

## TACOS

### COCHINITA TACO

pulled pork, pickled radish,  
cotija, onion relish,  
handmade corn tortilla 5

### CRISPY PORK BELLY TACO

With dressed cabbage,  
guacamole, pickled sweet  
peppers, tomatillo salsa, house  
made corn tortillas 5

### FISH TACO

grilled or fried mahi mahi,  
pico de gallo, dressed cabbage,  
guacamole, pickled onion,  
handmade corn tortilla 5

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