

# HAPPY HOUR

MENU SUBJECT TO CHANGE

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 "Standard"

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 rajás, queso Oaxaca 6

---

## TACOS

### COCHINITA TACO

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

### PORK BELLY TACO

slow braised pork belly,  
homemade bbq sauce, dressed  
cabbage, pico de gallo,  
habanero aioli,  
handmade tortilla 5

---

### FISH TACO

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