

HAPPY HOUR

QUICK
FAST
HURRY
NEVERMIND
RELAX

SERVED 3:00-6:00PM, MON-SAT &
9:00-10:30PM, THURS-SAT

COCKTAILS 5.

HOME GROWN

Cocktails with American made, small batch spirits

Orchard Manhattan—Old Bardstown Kentucky Bourbon,
Cherry Heering, Punt e Mes & peach bitters.

Tru Martini—TRU Vodka or Gin with Dolin Dry Vermouth

PAN AMERICAN

Cocktails made with Spirits from Central and South America

Traditional Caipirinha—Boca Loca Cachaça, limes & turbinado sugar

Cactus Bite—Zapopan Tequila, Drambuie, Cointreau,
lemon & Angostura bitters

Soireè—Oro Pisco Acholado, fresh oranges & mint
honey syrup & ginger beer

HAPPY HOUR BEER & WINES

Sparkling, White, Rosé or Red (please ask for featured wines) 6.

Brewery Fresh Beers (Port of Oakland, CA)
ask for today's selection (7 oz glass) 2.5

PLEASE ASK TO SEE A FULL LIST OF WINES/BEERS/COCKTAILS

BOCADITOS

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BOCADITOS (3:00-6:00pm Mon-Sat & 9:00-10:30pm Thurs-Sat)

Marinated Peruvian Olives	3.
Fried Shishito Peppers—Trapani sea salt	4.
Mushroom Escabeche—pickled mushrooms, olive oil, herbs	3.
Pacific Rock Fish Ceviche—tomato, zucchini, cilantro, aji amarillo	5.
Garden Lettuce Salad—mustard vinaigrette, gruyere cheese	5.
Yucca & Cheese Fritters—cilantro aioli	4.
Tostones—spiced crème fraiche	4.
Seasoned Papas Fritas—fresh herbs, aioli	5.

(INDIVIDUAL PIECES, PRICED BY THE EACH)

Oyster on the 1/2 Shell— seasonal sauce	1.50
Dungeness Crab Deviled Eggs—chipotle aioli	1.75
Deep Fried Fish Ceviche—rocoto tartar sauce	2.75
Short Rib Empanadas—charred tomato salsa	2.5
Pork Ribs—guava BBQ sauce	2.
Daily Taco—pickled cabbage	3.50
Slow Roasted Pork Mini Sandwich—pickled vegetables	2.75
Prather Ranch Mini-Burger—guasacaca sauce	2.75