

HAPPY HOUR

\$8

Truffle Steak Fries (V)

Kennebec potato, 24-month aged Parmigiano, black garlic aioli, house-made Campari tomato ketchup

Fresh Green Chickpea Humus (V)

Rye flatbread, sweet potato chips

Mussels Toast (2)

Confit fennel & aioli, house sourdough baguette

\$10

Vegan Trio (VG) House sourdough ciabatta bruschetta with piperade, roasted herbed potatoes & radish lettuce wraps, elote stuffed Campari tomatoes

Gulf Snapper Dumplings (4)

Dashi, scallions, fresh ginger chiffonade

Tuna Tartare (4)

Ponzu marinated tuna, wonton chips, chives, sesame seeds

Sicilian Meatball - Red wine marinara with roasted garlic, oregano, Parmigiano Reggiano, grilled house focaccia

\$12

Thai Chile Sticky Quail Knots (3)

Texas quail, chile-orange glaze

Steak Sliders (2)

Red Oaxacan mole rub, roasted sweet potatoes

Fresh East Coast Oysters Thai Set-Up (3)

Nam Jim salsa verde, chile jam, fried shallots, lime

\$13

Margherita Focaccia Pizza (V)

\$18

Mushroom & Goat Cheese Focaccia Pizza (V)

\$18

Charcuterie & Cheese Focaccia Pizza

\$3 OFF ALL WINES
BY THE GLASS

TUESDAY - FRIDAY | 4:00 - 6:00
SATURDAY & SUNDAY | 2:00 - 5:00