

# HAPPY HOUR

TUESDAY-FRIDAY  
4-6:30 PM

## From the Kitchen

### BRAISED MUSSELS \$6

coconut curry cilantro broth

### CHILE SRIRACHA WINGS \$8

fresno chiles, scallions, served with ranch

### DRUNKEN BARBECUE WINGS \$8

homemade tequila barbecue sauce, lime, scallions, sesame seeds, served with ranch

### GRILLED LAMB LOLLICHOPS \$10

raspberry mint sauce

### SHRIMP RICE BOWL \$6

grilled shrimp, carrots, mushrooms,  
red onion, chili garlic sauce

### BLACKENED FISH TACOS 2 FOR \$6

tilapia, homemade pico, avocado crema,  
red cabbage, corn tortillas

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## From the Bar

### COCKTAILS ON DRAUGHT \$8

#### Mojito

rum, lime, sugar, mint

#### Spicy Ginger Melon Sangria

orange vodka, melon, ginger, jalapeno agave, white wine,  
lemon, lime, soda

#### Rosemary Blood Orange Mule

vodka, lime, ginger beer, blood orange, rosemary

#### Indulge

gin, tequila, St.Elder, triple sec, lemon, agave, butterfly pea tea

#### Sucka Punch

tequila, jalapeno, cayenne, cinnamon, pineapple

### WINE \$9

**Pinot Noir**, Hahn Estate, California

**Chardonnay**, Harken Winery, California

**Rosé**, Pomelo Wines, California

### IPA DRAUGHT \$5