

# HAPPY HOUR

Tues-Fri: 4 - 6PM  
Tues-Thurs: 9-10:30PM

## From the Kitchen

### BRAISED MUSSELS \$6

coconut curry cilantro broth

### GENERAL TSO'S BAO BUNS 2 FOR \$6

general tso's chicken, fresno chiles, scallion, sesame seeds, bao bun

### 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

### SEAFOOD CEVICHE \$10

shrimp, tilapia, jalapeño, tomato, avocado, red onion, lime

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## From the Bar

### COCKTAILS ON DRAUGHT \$8

#### Mojito

rum, lime, sugar, mint

#### Apple Pear Red Sangria

red wine, rum, apple brandy, cider, pear, cinnamon, lemon lime soda

#### Watermelon Cucumber Mint Mule

vodka, lime, ginger beer, watermelon, cucumber, mint

#### Indulge

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

#### Rum Runner

white rum, dark rum, Jacquin's banana, Jacquin's blackberry brandy, pineapple, orange, grenadine

### WINE \$9

(TUESDAY-FRIDAY 4-6PM ONLY)

Pinot Noir      Rosé      Chardonnay

### IPA DRAUGHT \$5

(TUESDAY-FRIDAY 4-6PM ONLY)

### BEER

(SUNDAY ONLY)

Heineken \$6 Miller Lite \$5 Tecate \$4 Corona or Modelo \$6