



Happy Hour Menu

Sunday through Thursday
5:00pm to 6:30pm

Oysters on the Half Shell

Mignonette, Lemon

\$1.50 each

House Made Charcuterie

Selection of Cured Salami and Whole Muscles

\$7



Half Priced House Cocktails

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| The Canary | \$8 |
| Amass Gin, Suze, Meyer Lemon, Olio Sacrum | |
| Paid in Full | \$8.50 |
| Toki Japanese Whiskey, "The Funk" Jamaican Rum, Gooseberry Cordial, Toasted Sesame | |
| Fireside | \$8 |
| Whiskey, Nocino, Lemon, Ginger, Cherry and Firewater Bitters | |
| Copa del Sur | \$8 |
| Avua Belsamo, Capurro Pisco, Cacao, Pineapple, Bitters | |
| Dolores | \$8.50 |
| Elyx Vodka, Salers Aperitif, Cocci Americano, Carrot Eau de Vie, Bitters | |
| Necessary Evil | \$8 |
| Tromba Tequilla, Banhez Mezcal, Creme de Cacao, Vermouth, Elderflower, Lime | |
| Slow Groove | \$8 |
| Michter's Bourbon, Bols Genever, Allspice Dram, Demerara Sugar, Bitters | |
| Stirred Bird | \$8 |
| Blend of Rums, Campari, Pineapple, Demerara, Maloic Acid, Bitters | |