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

The Canary
Amass Gin, Suze, Meyer Lemon, Olio Sacrum
$8

Paid in Full
Toki Japanese Whiskey, "The Funk" Jamaican Rum,
Gooseberry Cordial, Toasted Sesame
$8.50

Fireside
Whiskey, Nocino, Lemon, Ginger, Cherry and Pinewater Bitters
$8

Copa del Sur
Avua Balsamo, Capurro Pisco, Cacao, Pineapple, Bitters
$8

Dolores
Elyx Vodka, Salers Aperitif, Cocci Americano,
Carrot Eau de Vie, Bitters
$8.50

Necessary Evil
Tromba Tequila, Banhez Mezcal, Creme de Cacao,
Vermouth, Elderflower, Lime
$8

Slow Groove
Michter’s Bourbon, Bols Genever, Allspice Dram,
Demerara Sugar, Bitters
$8

Stirred Bird
Blend of Rums, Campari, Pineapple, Demerara,
Malolactic Acid, Bitters
$8