HAPPY HOUR

MONDAY-FRIDAY 3:30 – 6:00
SATURDAY 4:00-6:00
SUNDAY 4:00-CLOSE

COCKTAILS

Kentucky Buck, *Bourbon, Ginger Beer, Cranberry Juice, lime* 8

Pearfect Skyy, *Skyy Pear, apple juice, sweet and sour, chocolate bitters* 8

Martini, *House Gin or Vodka* 8

Well Cocktails, *Rum, Vodka, Gin, Whiskey, Scotch or Tequila* 7

Wine, *Glass of our house white or red, choice of 4 or 8 oz pour* 4.5/9

BEER

Draft - Beardslee Public House, *Greenleaf IPA or Seasonal*................................. 5.5

Bottled – Bud Light or Corona 3.5

TASTES FROM THE SEA

Hot-n-Sour Soup, *shrimp, kaffir, straw mushroom, lime, cilantro, tomato cup* 6

* Jalapeno Salmon Roll, *avocado, sesame oil, cilantro*.. 6

* California Roll, *Dungeness crab, avocado, cucumber, tobikko*.......................... 7.5

* Spicy Tuna Roll, *ahi, cucumber, Togarashi, Sriracha* 6

* Shrimp Shumai, shiitake mushroom, *scallion, ginger, soy*................................. 9

* Oysters, *fresh shucked, cocktail, mignonette, lemon...* ....MP

* Grilled & Chilled White Shrimp, *Sambal-wasabi cocktail sauce* 8

* Ahi Poke, *sesame, soy, chile, Maui onion, ogo, taro chips*......................................13

* Fire Grilled White Shrimp, garlic butter, *mashed potato, butter sauce*......... 9

TASTES FROM THE LAND

Edamame, *sea salt* 4

Asiago-Blue Cheese Potatoes, *black pepper, chives* 7

Deviled Eggs, *citrus salmon gravlax, wasabi tobikko* 8

Seared Pork, *Kalbi, sesame, scallion* 10

Thai Chicken, *sa teh marinade, lime, Thai pickles, sweet chili sauce, cilantro* 8

Truffle Fries, *white truffle infused olive oil, truffle aioli* 6

Wagyu Beef Mushroom Burger, *Cremini, porcini mayonnaise, arugula*.............13

Bread Service – Service for (2-4 guests)
Macrina onion rye & Giuseppe rolls, house baked crackers, EVOO Sea Salt Butter.... 3

BAR NUTS

Roasted Almonds, *sea salt, butter*.. 7

5 Spice Cashews, *baked with a Chinese 5 spice rub*... 6.5

Roasted Hazelnuts, lightly smoked 6