



HAPPY HOUR

**HAPPY HOUR  
4PM- 6PM  
SUNDAY - THURSDAY**

EXCEPT HOLIDAYS & SPECIAL EVENTS

**SMOKED NATURAL PORK BABY  
BACK RIBS**

House Made BBQ Sauce 6

**WAGYU BEEF SLIDER**

with Crispy Shallot and Blue Cheese Aioli 6

**BRAISED PORK TOSTADAS**

with Chile Verde Sauce and Cotija Cheese 6

**FARMER'S MARKET CRUDITE OF  
VEGETABLES**

Green Goddess Dipping Sauce 6

**BULGOGI STYLE CHICKEN SKEWERS**

with Sweet-Spicy Dipping Sauce 6

**\$1 OYSTERS**

with Mignonette & Cocktail Sauce (each)

*NO SUBSTITUTIONS PLEASE*

Happy Hour Only

**CHILE SPICED ALMONDS**

with Sea Salt 3.99

**MARINATED OLIVES**

with Lemon & Herbs 4.99

**HUMMUS**

Paprika Oil, Toasted Sesame Seeds & Crostini 6.50

**DEVEILED FARM EGGS**

Hobbs' Applewood Smoked Bacon & White Truffle Oil 7.50

**HOUSE PICKLED VEGETABLES 4.50**

**TRUFFLED FRIES & AIOLI 7.50**

See Other Side for Happy Hour Beverage Selection



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**WINE SELECTION 5.00  
2015 STORYPOINT CHARDONNAY**

**2016 BLACKS STATION  
CABERNET SAUVIGNON**

**TIAMO PROSECCO**

**ALL DRAUGHT BEERS 5.00**

1. FACTION KEYSER SOZE COFFEE STOUT
  2. SHADOW PUPPET LUPI IPA
  3. FIELDWORK BEL BIV DORADO DBL IPA
  4. SOCIAL KITCHEN SKB PILSNER
  5. GREEN FLASH GFB BLONDE ALE
  6. ANDERSON VALLEY BOONT AMBER
  7. BARREL HOUSE RYEVIVAL PALE ALE
  8. WEIHENSTEPHANER/SIERRA NEVADA
- BRAUPAKT HEFE WEISSBIER**



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- BRAUPAKT HEFE WEISSBIER**

**PICK YOUR PONY 5.00**

**\*ALL DRINKS BELOW  
ARE MADE WITH FRESH LIME,  
GINGER SHRUB & SODA**

**MOSCOW MULE**  
Vodka

**KENTUCKY MULE**  
Bourbon

**MEXICAN MULE**  
Tequila

**LONDON MULE**  
Gin

**SCOTTISH MULE**  
Blended Scotch

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