



HAPPY HOUR

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

EXCEPT HOLIDAYS & SPECIAL EVENTS

**SAMPLE MENU ONLY
SUBJECT TO CHANGE**



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4PM- 6PM
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SMOKED NATURAL PORK

BABY BACK RIBS

House Made BBQ Sauce

WAGYU BEEF SLIDER

with Crispy Shallot and Blue Cheese Aioli

BRAISED PORK TOSTADAS

with Chile Verde Sauce and Cotija Cheese

**FARMER'S MARKET CRUDITE
OF VEGETABLES**

Green Goddess Dipping Sauce

BULGOGI STYLE CHICKEN SKEWERS

with Sweet-Spicy Dipping Sauce

\$1 OYSTERS

with Mignonette & Cocktail Sauce (each)

NO SUBSTITUTIONS PLEASE

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CHILE SPICED ALMONDS

with Sea Salt

MARINATED OLIVES

with Lemon & Herbs

HUMMUS

Paprika Oil, Toasted Sesame Seeds & Crostini

DEVEILED FARM EGGS

Hobbs' Applewood Smoked Bacon & White Truffle Oil

HOUSE PICKLED VEGETABLES

TRUFFLED FRIES & AIOLI

See Other Side for Happy Hour Beverage Selection

CHILE SPICED ALMONDS

with Sea Salt

MARINATED OLIVES

with Lemon & Herbs

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