Happy Hour

SNACKS

AYESHA'S FRESH-BAKED CORNBREAD
thai red curry butter 1pc 3

TOKYO STYLE FRIED CHICKEN BITES
japanese hot mustard-honey 7

DUCK FAT FRIES
trio of sauce 6

FRIED BRUSSELS SPROUTS
tamari soy caramel, crispy onions 6

BY THE PAIR

PULLED PORK SLIDERS
smokey mama bbq sauce, dill pickle 8

KOREAN STYLE SMOKED BRISKET STREET TACOS
gochujang sauce, cucumber kimchi 2ea 10

FIVE-SPICE PORK BELLY BAO BUNS
pickled carrots & daikon, cilantro, jalapeno, sriracha mayo 9

A LITTLE MORE HUNGRY

JALAPENO "POPPER" MAC N CHEESE
muenster cheese, fresh & pickled jalapeno, panko crumbs 12

SPICY FRIED CHICKEN BREAST SANDWICH
yuzu coleslaw, sriracha mayo 14

PRIME DRY-AGED STEAK BURGER QUARTERS
fiscalini farmehouse cheddar, red wine shallot marmalade, gem lettuce 16

HALF RACK ST. LOUIS RIBS
select one: american bbq, korean gochujang, mexican al pastor 19

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.
4% surcharge will be added for all food & beverages for san francisco employer mandate.
Please be sure to kindly inform your server/bartender of any allergies or dietary restrictions.

Happy Hour

The BASICS
$6 well

Vodka
Tequila
Whiskey
Bourbon
Gin
Rum

COLD BREWS
$6 14oz

Blood Orange IPA Lattitude 33
New Zealand Hazy Harland
The Harlot Blonde Societe
Plenty for All Pils Fall Brew Co
Dayfall Belgian White Stone Brewing
Magners Irish Cider Magners

DEALER'S CHOICE COCKTAIL
$7
Bartender's Daily Special

VINO
$8

Excelsior Syrah
Indaba Chenin Blanc
Jean-Luc Colombo Rose
Red and White Sangria

SOMETHING FANCY
$9

Lilikoi Mai Tai
Cold Smoked Old Fashioned
Gina Jamaica
ISSA G&T
Shape Shifter
Punch Drunk