



HAPPY HOUR
3 to 5 pm

SHELLFISH

order individually or for the table

ICE-COLD

served with classic sauces & garnishes

OR

HOT CHARCOAL-GRILLED

brushed with confit garlic, lemon & espelette

PACIFIC OYSTERS 24/48

half dozen or full dozen, apple mignonette

SPICE-POACHED WHITE SHRIMP 21

DUCK FAT FRIED POTATOES 10

with Ranch Dip

LIBERTY FARMS DUCK WINGS 16

Grand Marnier & Black Pepper Gastrique

MARINATED NAPA VALLEY OLIVES 8

Orange Zest, Rosemary, Chilies

WARM PARKER HOUSE ROLLS 9

Whipped Ricotta, Black Pepper-Honey

CHEESE &

CHARCUTERIE PLATTER

served with seasonal preserves, jams, pickles &
bread from Della Fattoria Bakery 32

CHEESE

Bohemian Creamery | Boho Belle, Cow
Cypress Grove | Bermuda Triangle, Goat
Bellwether Farms | Carmody, Jersey Cow

CHARCUTERIE

Fra'Mani | Soppressata
Molinari | Dry Mild Coppa | Dry-Cured Pork Shoulder
Olympia Provision's | Salami Cotto

COCKTAILS

EMBARCADERO WEST 10

Tequila, Agave, Lime, Cucumber Bitters

STICKEY WICKET 10

Sagamore Rye, Fernet-Branca
Smoked Maple Syrup

VISITS ITALY ONCE 9

Miller High Life, Aperol, Lemon

WINE 10

SPARKLING

Mionetto Prosecco Rosé

WHITE

Dough Chardonnay, Sonoma 2018

ROSÉ

Gerard Bertrand "Côtes des Roses" Rosé
Languedoc 2020

RED

The Seeker Cabernet-Sauvignon
Valle Central, Chile 2018

BEER

SONOMA SPRINGS MEXICAN PILSNER 8

Sonoma, California

SONOMA SPRINGS KÖLSCH 8

Sonoma, California

MILLER HIGH LIFE 6

Milwaukee, Wisconsin



the consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness
please be sure to kindly inform your server/bartender of any allergies or dietary restrictions

