



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

