

Happy Hour

TUES-FRI 3-5PM

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 caramel, crispy onions 6

BY THE PAIR

KOREAN STYLE SMOKED BRISKET STREET TACOS

gochujang sauce, cucumber kimchi 2ea 10

FIVE-SPICE PORK BELLY BAO BUNS

cilantro, scallion, chicharron, hoisin bbq 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

VODKA

TEQUILA

WHISKEY

BOURBON

GIN

RUM

DEALER'S CHOICE \$7

BARTENDER'S

DAILY SPECIAL

VINO \$8

EXCELSIOR syrah

INDABA chenin blanc

JEAN-LUC COLOMBO rose

RED & WHITE sangria

COLD BREWS \$6 / 14^{oz}

BLOOD ORANGE IPA latitude 33

NEW ZEALAND HAZY harland

CHRONIC ALE pizza port

PLENTY FOR ALL PILS fall brew co

DAYFALL BELGIAN WHITE stone

MAGNERS IRISH CIDER magners

SOMETHING FANCY \$9

APOLLONIA

espolon reposado tequila, campari mandarin
orange, lime, honey, chipotle salt

MOVIN' ON UP

grey goose watermelon & basil essence
lemon cucumber, mint

SLOWLY SMOLDERING

russell's reserve rye whiskey, lapsang nonino
bittercube orange bitters

KINGSTON CRUSH

appleton estate rum, giffard banana lime
caramelized pineapple

FIRE IN THE HIGHLANDS

monkey shoulder scotch, st. george spiced pear
black pepper, lemon, ginger

OAXACAN STANDOFF

illegal joven mezcal, aperol, lime
passion fruit falernum firewater, orange, mint

WARD 8

redemption rye whiskey, orange marmalade
amontillado sherry, lemon, pomegranate

**INTERNATIONAL SMOKE
OLD FASHIONED**

bacon washed bourbon, smoked maple syrup
angostura cherry, vanilla

MILANO CONNECTION

aperol, lillet rose, prosecco, grapefruit