

# Happy Hour

Tuesday - Sunday / 3pm - 5pm

## SNACKS

### AYESHA'S FRESH-BAKED CORNBREAD

thai red curry butter 3

### TOKYO STYLE FRIED CHICKEN BITES

japanese hot mustard, honey 7

### SMOKED RIB TIP LOADED FRIES

brisket, scallion, cheese sauce 6

### BAJA-STYLE CEVICHE

smoked almond, avocado, citrus, crispy tortillas 6

### CHILLED KUMIAI OYSTERS

cocktail sauce 2

### KOREAN STYLE SMOKED BRISKET STREET TACOS

gochujang sauce, cucumber kimchi 2 for 7

### 'PEKING' SMOKED PORK BELLY BAO

cilantro, scallion, chicharron, hoisin bbq sauce 2 for 9

### ST. LOUIS RIBS

select one: american bbq, korean gochujang, mexican al pastor 2 for 8

### KARAAGE SNACKER

aged cheddar cheese, fresh & pickled jalapeno, panko crumbs 2 for 12

### SPICY FRIED CHICKEN BREAST SANDWICH

yuzu coleslaw, sriracha mayo 14

### PRIME DRY-AGED STEAK BURGER QUARTERS

fiscalini farmhouse cheddar, red wine shallot marmalade, gem lettuce 16

*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

## LIBATIONS

### *Specialty Cocktails*

9

#### **OAXACAN STANDOFF**

illegal joven mexcal, aperol, lime, passion fruit

#### **MOVIN' ON UP**

grey goose watermelon & basil, lemon, cucumber, mint

#### **I.S. OLD FASHIONED**

bacon washed bourbon, smoked maple syrup, cherry

#### **LILIKOI**

orange curacao, orgeat, light & dark rum

#### **MAXPRESSO MARTINI**

patron xo cafe, patron silver, ancho reyes, simple syrup

#### **COCO CALIENTE**

tequila, lime, agave, coconut syrup, firewater bitters

### *Wine by the Glass*

8

**EXCELSIOR SYRAH  
INDABA CHENIN BLANC  
GERARD BERTRAND ROSE**

### *Draft Beers*

**ALL 14oz DRAFT BEER 6**

### *The Basic Wells*

6