

Happy Hour

Daily 3-5pm

SNACKS

AYESHA'S FRESH-BAKED CORNBREAD

thai red curry butter 3

FRIED BRUSSELS SPROUTS

tamari caramel, crispy onions 8

SMOKED RIB TIP LOADED FRIES

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

DOUBLE SMOKED BACON 'WEDGE'

baby iceberg, tomatos, blue cheese, egg, red onion, ranch 8

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 food-borne 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.

dine in only

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

Mexpresso Martini

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

Coco Caliente

tequila, lime, agave, coconut cream, firewater bitters

Wine by the Glass

\$8

Rita's Earth Pinot Noir

Pierre Sparr Riesling

Taittinger

Draft Beers

All 14oz Draft Beer \$6

The BASIC Wells

\$6