

HAPPY HOUR

AVAILABLE MON-FRI 4-6 PM AT THE BAR, SALON & PATIO

CHEF'S OYSTER SELECTION 18/36

champagne mignonette

TRIO OF DUCK FAT FRIES 12

adobo spice, garlic & rosemary salt, pickle spice

SHRIMP COCKTAIL 18

gin-spiked cocktail sauce, fresh horseradish

MARKET CEVICHE 18

avocado, radish, lime cilantro

BUTTERMILK FRIED CHICKEN TENDERS 22

caramelized onion dip, dill

BOURBON STEAK BACON BURGER 24

shallot bacon jam, trio of cheeses, caramelized onions

BY THE GLASS

SPARKLING

Prosecco, Valdobbiadene 12

WHITE

Chardonnay, Macon-Villages 14

RED

Tempranillo, Ribero del Duero 14



TEENY MARTINI 14

mini vesper



MARGARITA 14

tequila, lime, agave



OLD FASHIONED 14

whiskey, angostura,
orange bitters

BOURBON STEAK

A MICHAEL MINA RESTAURANT

Executive Chef: Antonio Domingo

Executive Sous Chef: Maiki Le

*EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS,
OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESS.
PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES.