

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

BOURBON STEAK BACON BURGER 24

shallot bacon jam, trio of cheeses, caramelized onions

BY THE GLASS

SPARKLING

'Champagne', California 12

Lambrusco, Modena 12

WHITE

Chardonnay, Macon-Villages 14

RED

Tempranillo, Ribero del Duero 14



TEENY MARTINI 14

mini vesper



LUCKIER LINDY 14

vodka, campari, lime



LAVENDER DREAM 14

gin, lavender, bubbles



SLOE DOWN 14

sloe gin, lime, sprite
grenadine



MARGARITA 14

tequila, lime, agave



OLD FASHIONED 14

whiskey, angostura
orange bitters

BOURBON STEAK

A MICHAEL MINA RESTAURANT

Executive Chef: Antonio Domingo
General Manager: Angela Lopez

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