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 16
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

WAGYU STEAK BURGER 24
trio of cheeses, caramelized onions, tomato, secret sauce, little gem slaw

BY THE GLASS

SPARKLING

"Champagne," California 12

Lambrusco, Modena 12

WHITE

Rhône Blend, Paso Robles 13

RED

Zinfandel, California 14



MARGARITA 14
tequila, lime, agave



OLD FASHIONED 14
whiskey, angostura
orange bitters



TEENY MARTINI 14
mini vespertini



GRAN NEGRONI 14
gin, sweet vermouth
gran classico bitter



LAVENDER DREAM 14
gin, lavender, bubbles

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.**