



HAPPY HOUR MENU

3-6pm-10-cl Daily

STUFFED PIQUILLO PEPPERS

Spanish Piquillo peppers, basmati rice, charred corn, Manchego cheese sauce, mixed herbs – 7

AHI TUNA POKE

Ahi tuna, soy ginger marinade, wasabi tobiko, sesame seaweed salad, fried won ton chips – 12*

ROASTED BRUSSEL SPROUTS

Roasted Brussel sprouts, shallots, preserved lemon, house-made Tasso ham, béarnaise sauce, mixed herbs – 7*

OXTAIL CARNITAS TAMALES

Beer braised Oxtail, white masa, poblano, queso fresco, Dragonstooth mole, epazote crema – 5

BUTTERMILK FRIED CHICKEN LIVERS

Buttermilk fried chicken livers, pepper bacon, shallots, beer cheese sauce, mixed herbs – 6

HOUSE CUT FRITES

Oven roasted smoked tomato aioli – 5

STEAMED MANILA CLAMS

House-made spicy sausage, Hatch chili verde, Mens Room Red, scallions, grilled baguette – 11

SAUSAGE AND MUSHROOM FLATBREAD

house-made Italian sausage, mushrooms, mozzarella, tomato sauce, spinach – 12

BEER KNOT PRETZELS

House-made beer cheese, yellow mustard – 6

WILD BOAR BRATWURST

House-made bratwurst, pumpkin spaetzle, frisee, beer stone ground mustard – 12

MUSSELS & FRITES

Saffron cream, shallots, green onions – 10

TRUFFLE BEEF POUTINE

House cut frites, cheese curds, green onion, truffle scented beef glaze – sm 8 – lg 13

1/4lb GRIDDLE CHEESE BURGER

LTO, white American cheese, sliced pickles house aioli – 10 *

*add: Peppered bacon 2 / Fried egg 2**

Jalapeno 1 / Mushrooms 2

* Consuming foods that are raw or undercooked may increase your risk of foodborne illness, especially if you have certain medical conditions.