



Happy Hour Daily 4:00pm to 6:30pm

Well – House Wines – Local Drafts \$7

WELLS VODKA - GIN- TEQUILA - KENTUCKY WHISKEY - RUM

FEATURED HOUSE WINES CHARDONNAY - CABERNET SAUVIGNON -
MERLOT - PINOT GRIGIO - SPARKLING

DRAFT LOCAL BEERS STONE DELICIOUS IPA – MODERN TIMES
LAGER - KARL STRAUSS AMBER - KARL STRAUSS SEASONAL - MISSION
BLONDE - ALE SMITH 394 PALE ALE - WHITE RASCAL AVERY -
SCRIMSHAW PILSNER

Bar Specialties \$11

OAXACAN SOUR

UNION MEZCAL, PEACH APRICOT CHIPOTLE CHILI AGAVE, LIME JUICE

MIDNIGHT OLD FASHIONED

TOKI WHISKEY, CHAMOMILE SYRUP, ANGOSTURA BITTERS, CHARCOAL

ROCK & RYE

SLOW & LOW RYE, RAW HONEY, NAVEL ORANGE, ROCK CANDY &
BITTERS

TAKE ME TO RIO

YPIOCA CACHACA RUM, PASSION FRUIT, LIME JUICE, ORGANIC AGAVE

PIÑATA

AZUÑIA ORGANIC BLANCO TEQUILA, BLOOD ORANJE, LIME JUICE,
ORGANIC INFUSED HABANERO AGAVE

CRUSH ME TWICE

VODKA, STRAWBERRIES, SIMPLE SYRUP, LIME JUICE

THE TRACE

BUFFALO TRACE, AMARO MONTENEGRO, LEMON JUICE, SIMPLE
SYRUP

9TH STREET NEGRONI

TANQUERAY, CARPANO ANTICA, APEROL, COFFEE BITTERS

THE STUBBORN FLAMINGO

NOLET'S GIN, WATERMELON JUICE, LEMON JUICE, SIMPLE SYRUP

Eats

OYSTERS ON THE ½ SHELL

\$1ea. SERVED WITH COCKTAIL SAUCE AND CHAMPAGNE VINAGRETTE
(SIX OYSTERS MINIMUM)

12 OYSTERS & BOTTLE OF FEATURED WINE (CHARDONNAY, PINOT
GRIGIO, CABERNET SAUVIGNON - MERLOT, OR SPARKLING)
\$29

OSETRA FISH TACOS

CHEF'S DAILY CUT FISH, CABBAGE AND CHIPOTLE MAYO
\$3ea.

MUSSELS & CLAMS

PARSLEY, OLIVE OIL, GARLIC AND TOMATO SERVED WITH HOUSE MADE
BAGUETTE
\$10

OSETRA CEVICHE

YELLOWTAIL AND SHRIMP SERVED WITH CUCUMBER AND WANTON
CRISP
\$10

BRUSCHETTA

TOMATOES, PARMIGGIANO-REGGIANO
& PESTO BASIL OLIVE OIL
\$7

BAJA CALIFORNIA SHRIMP COCKTAIL

WITH CHEF INSPIRED COCKTAIL SAUCE
\$10

PARMESAN CALAMARI & BABY SHRIMP

SERVED WITH MARINARA AND CHIPOTLE AIOLI
\$11

ANNIVERSARY ROLL

CRAB & AVOCADO, TOPPED WITH SPICY LOBSTER, EEL SAUCE, SPICY
MAYO, SPINACH TEMPURA CRUNCHIES
\$11

SPICY TEMPURA TUNA ROLL

SPICY AHI TUNA
\$9

BEEF SLIDERS

TWO BEEF SLIDERS, CHIPOTLE MAYO, AVOCADO
\$10

YELLOWTAIL CARPACCIO

RAYU, JALAPEÑO, AVOCADO, MICRO CILANTRO & PONZU SAUCE
\$11

CHESAPEAK CRAB CAKES

SERVED WITH LOCAL HONEY WHOLE GRAIN MUSTARD AIOLI
\$12

BEER BATTERED PARMESAN TRUFFLE FRIES

\$6