

DANDY HOUR

Sunday through Thursday | 5 to 7pm

~ ALL DRINKS HALF OFF ~

COCKTAILS

WHITE SANGRIA - \$8

Chablis, Haitian rum, citrus, berries, seltzer

ITALIAN GIN & TONIC - \$8

pedmont gin, agaves herbs, berries, tonic

VODKA COLLINS - \$8

Vodka, lemon, agave, sage, seltzer

OLD FASHIONED - \$8

bourbon, agave, maraschino, orange

GIBSON - \$8

peidmont gin, vermouth bianco, pickled onion

MARGARITA - \$8

tequila blanco, agave, lime, salt

WINE & BEER

ALBARINO - \$7.5

Dry White, Rias Baixas, Spain

GAMAY - \$7.5

Light-bodied Red, Beaujolais, France

PERONI - \$4

Italian Pilsner

CALIDAD CERVEZA - \$4

Bright and Crisp Mexican Lager

SLUSHIES

MEZCAL GARIBALDI NEGRONI - \$6

THREE RUM PUNCH PINA COLADA - \$6



TAPAS

Half Price Shareable Plates

TAPAS

SPANISH SHRIMP COCKTAIL - \$9

steamed shrimp, agave citrus marinade, cilantro, tomato, served with tortilla chips

BLISTERED SHISHITO PEPPERS - \$6.5

harissa aioli, smoked paprika salt

DUCK CARNITAS TOSTADAS - \$9.5

cabbage salad, smashed avocado, refried chorizo beans, salsa crudo verdet

LOCAL SEAFOOD COCKTAIL - \$10.5

scallops, halibut, snapper, octopus with clamato, cilantro, jalapeno, onion, saltines

GAMBAS A'LA PLANCHA - \$8.5

harissa, roasted garlic, chili, cilantro

MOQUECA BRASILENO - \$10

Clams, mussels, bay scallops, chorizo, shrimp, coconut chile broth, grilled bread

CRISPY PORKBELLY TACOS - \$8

gochujang BBQ, bahn mi vegetables, cilantro

SALADS

add chicken \$4 or add shrimp \$5

LITTLE GEM CESAR SALAD - \$7

gremolata, parmesan

HEIRLOOM TOMATO SALAD - \$7

heirloom tomato, drunken goat cheese, basil, sicilian olive oil

