

Late Night Menu

TUES. - SAT. 11PM TO CLOSE

Housemade Salt & Pepper Bar Chips \$8

Onion Dip

Smothered Tater Tots \$12

Shortrib Chili, Aged Cheddar Cheese

Truffle White Bean Hummus \$12

Warm Flat Bread, Rosemary and Thyme

Crispy Chicken Sliders \$12

Brioche Buns, Pickled Fresno Chiles, Truffle Aioli

Housemade Seasoned French Fries \$7

Steak Sliders on Brioche Buns \$14

Brioche Bun, American Cheese and Mama's Sauce

Yellowtail Crudo \$12

Serrano, Truffel-Soy Vinaigrette

Fresh Housemade Guacamole \$12

Served with Taro Chips

Desserts

Sweet Cream Panna Cotta \$9

Strawberry Gelee, Candied Ginger, Gingerbread Crumble

Molten Lava Cake \$9

Raspberry Coulis, Sweet Creme Ice Cream

Happy Hour

Tues. - Sat. 7 pm - 9pm

Food

Little Gem Salad \$6

Radish, Cucumber, Herbed Ricotta Crostini

Half Dozen Oysters on the Half Shell \$6

Champagne Mignonette | Chili Lime Vinaigrette

Housemade Seasoned French Fries \$6

Crispy Cauliflower \$6

Sesame Seeds, Korean Chili

Housemade Salt & Pepper Bar Chips \$6

Onion Dip

Truffle White Bean Hummus \$8

Warm Flat Bread, Rosemary and Thyme

Crispy Chicken Sliders \$8

Brioche Buns, Pickled Fresno Chiles, Truffle Aioli

Crispy Dry-Rubbed Chicken Wings \$8

House Seasoning, Jalapeno Ranch

Cocktails

Daiquiri \$6

Dark Rum, Lime, Demerara Sugar

East Side \$6

Gin, Lime, Sugar, Cucumber, Mint

Vodka Collins \$6

Vodka, Lemon, Sugar, Rosemary, Soda

Margarita \$8

Tequila, Lime, Agave, Cointreau

*Additional \$2 for Flavors & Cadillac

Old Fashioned \$8

Bourbon, Sugar, Bitters