



HAPPY HOUR MENU

\$8



*NY CARPACCIO

Strip-loin, wild baby arugula, parmesan, crostini and truffle sherry vinaigrette

*TUNA CEVICHE

Jalapeno, onion, tomato, lime, cilantro and evoo, served with fried taro chips

*SHRIMP COCKTAIL

Chilled jumbo shrimp served with house made cocktail sauce and fresh lemon

CHEESE AFFAIRE

Blue, goat and manchego cheese served with wild honey and candied walnuts

ROASTED RED BEET

Wild baby arugula, candied walnuts, feta cheese, crostini and champagne vinaigrette

CURED WINGS

Confit and cured, tossed with house made ranch dressing, sriracha and feta cheese

RUM GLAZED BBQ RIBS

St. Louis pork spare ribs, house made BBQ sauce

FILET MIGNON MEATBALLS

Four meatballs served in tomato sauce with crispy potatoes

CALAMARI

Calamari steaks lightly fried and served with a tomato caper dipping sauce



3-6pm & 11pm-2am
Seven Days a Week

*The consumption of raw or undercooked meats or eggs can be harmful to your health.