



Happy Hour

Curated Bocado Pairings **16**

Mussel Aguachile & Spritz

Confit Mussels, Coconut Curry Aguachile
&
Damiana, Strawberry, Sparkling Rose

Crab Cake & Margarita

Anchovy aioli, salsa pelirroja
&
Matcha, Yuzu, Tequila

Butter Braised Scallop & Milk Punch

Mignonette butter, pasilla, smoked trout roe
&
Guava, Mezcal, Charred Sourdough

Fried Oyster & Negroni

Masa crusted oyster, pistachio salsa macha
&
Melon, Salers Aperitif, Gin

Tue - Fri 5-7PM
Bar Lounge Only

