

SOCIAL HOUR

MENU

3:00-4:30

FOOD

Mishima Wagyu Burger - \$24

Baby Gem Lettuce, Heirloom Tomato, Aged Cheddar,
Caramelized Onions, House Aioli, Served With Truffle Fries

Crispy Coconut Shrimp - \$15

Thai Green Papaya Slaw, Sweet Chili Sauce

Meatballs - \$14

Pomodoro, Hand-Pulled Mozzarella, Basil, Foccaccia

Prosciutto Flatbread - \$19

Whipped Ricotta, Fig Jam, Arugula, EVOO

Filet Empanadas - \$13

Chimichurri, Parsnip Purée, Tomato Jam

Shrimp Cocktail - \$22

Three Tiger Shrimp, Cocktail Sauce, Atomic Horesradish

Crispy Rice Tuna - \$18

Big Eye Tuna, Apple-Tare Sauce, Soy Caramel, Sriracha Aioli

Artichoke Flower - \$10

Lemon-Garlic Aioli, Pistachios, Garlic, Mint,
36-month Aged Parmesan

COCKTAILS

Smoke in the Garden - \$15

Don Q Coco Rum, Lemon Juice, Cinnamon Coconut Syrup,
Bianco Vermouth, Arbol Chile

The Violet Ghost - \$15

Lunazul Blanco Tequila, Lavender Syrup, White Vermouth,
Lemon Juice, Ginger Beer

Ashes & Apricots - \$14

Montelobos Mezcal, Lunazul Tequila, Lime Juice, Aperol Syrup,
Mango Syrup

Moonlight in Silk - \$15

Lychee Liqueur, Prosecco, Lime Juice, Mint Sprig

Secret Rosé Garden - \$14

Gin Mare, Peychaud's Bitters, Gust Rosé, Giffard Passionfruit,
Lemon

BEER

Papago Orange Blossom - \$5

Grand Canyon Amber Ale - \$5

WINE

Details By Sinegal, Sauvignon Blanc 2023 - \$10

Gust, Rosé 2024 - \$13

Domaine Anne Gros, Red Blend - \$15

Fleur de California, Pinot Noir 2023 - \$14