

SOCIAL HOUR

MENU

3:00-4:30

FOOD

Mishima Wagyu Burger - \$28

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

Crispy Chicken Wings - \$16

Apricot-Haberno Sauce, Ginger Slaw

Empanadas with Beef "Ancho Adobo" - \$14

Chimichurri, Tomato Jam, Chile Amarillo Sauce

Shrimp Cocktail - \$22

Tiger Prawns, Cocktail Sauce, Atomic Horesradish

Bigeye Tuna Tartare - \$18

Crispy Rice, Avocado, Yuzu Ponzu

Charred Artichoke Flowers - \$17

Garlic Breadcrumbs, Lemon Aioli, Manchego

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

White Lotus - \$15

Roxx Vodka, Lychee Liqueur, Lemon

Secret Rosé Garden - \$14

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

BEER

Papago Orange Blossom - \$6

Grand Canyon Amber Ale - \$6

WINE

Details By Sinegal, Sauvignon Blanc - \$10

AIX, Rosé - \$12

Souleil, Red Blend - \$13

Heron, Cabernet Sauvignon - \$14

Paul Vuisse, Chinon (Cabernet Franc) - \$12