

Happy Hour Menu

4:30 pm to 5:30 pm

50% off cocktails, wines by the glass, and beer

House Truffle Butter and Warm Bread 7

Bistro Pommes Frites ‡V
Fries tossed with Herbs & Parmesan,
side of House Malt Aioli 7 Add Truffle +1

Thai Calamari
Deep Fried Wild Caught Calamari, Nam Pla
Marinade, Thai Dipping Sauce 11

Crispy Pork Sizzler
Glazed Crispy Pork Chop Strips, Plumb
Hoisin, Vegetable Chop Suey 11

Mushroom Top Ten ‡V ‡GF
Wok Stir Fry of 10 Local Grown
Mushrooms, Okonomi, and Truffle 16
(Shiitake, Crimini, Lions Mane, Trumpet, Chestnut,
Hen of the Woods, Portabella, Blue & Pink Oyster)

**French Escargots
à la Bourguignonne**
French Style Escargot with Lemon, Butter,
Garlic, Shallot, Parsley & Chablis 16

Spanish Octopus ‡GF
Roasted Romesco Sauce 20

Hong Kong XO Lo Mein

Noodles sauteed with shrimp, pork, sauteed
garlic, shallot, cabbage and mirepoix 20

Crispy Fried Whole Yellowtail
Pacific Rim Seasoning,
Chinese Red Vinegar Dipping Sauce 25

Short Rib Beef & Broccoli
Boneless Beef Short Rib, Chinese 5 Spice
Rub, Szechuan Peppercorn Fumet Broth
25

Pasta Aglio Olio Verdure
Sautéed Garlic, Tomato & Spinach tossed
with Al Dente Pasta & Fresh Grated
Parmesan choice of Marinara or Olive Oil
22

Organic Salmon Two Ways * ‡GF
Blackened Organic Salmon &
Salmon Céviche*, Yuzu Beurre Blanc 26

*This Dish Contains Raw Fish

Natural Chicken Liver Paté
Madeira Infused Chicken Liver Paté,
Cornichons, Pickled Red Onion 9

Furikake Seaweed Seasoned Rice 6
Mashed Potatoes 6

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness.

‡ GF Gluten Free ‡ V Vegan (No Dairy)

20% Gratuity may be added to parties of 5 or more and may be included before discounts.

Happy Hour is not available on Holidays