

August Happy Hour

Small Plates

Tropical Ceviche \$

fish, scallops & crab with passionfruit, guava & pineapple. Served with fried plantains.

Caprese Salad \$

Sliced heirloom tomatoes, fresh mozzarella, fresh basil, extra-virgin olive oil

Filipino Pork Adobo \$

Tender braised cubes of Carlton Farms pork shoulder, garlic vinegar sauce, your choice of fries or rice

Shoestring Sweet Onions \$

Thinly-sliced, floured & deep-fried Walla Walla sweet onions.

Garlic Shrimp Skewer \$

5 pieces of our grilled garlic shrimp, macadamia nut pesto & a mini coconut scallion rice cake.

Smoked Mussels Salad \$

sweet onions, extra virgin olive oil, lemon, pepper & bruschetta.

Large Plates

Cheese Plate \$

Burrata, Truffle pecorino & triple cream cheeses with Marcona almonds, honey, dried apricots, grapes, house strawberry jam & crostini

Charcuterie Plate \$

Salami, smoked gouda, sharp cheddar, spiced nuts, olives

Meze Platter \$

Roasted Red Pepper Hummus, Spicy feta cheese spread, Garlic & olive spread, cucumbers, marinated zucchini, marinated portobello mushrooms & toasted pita bread

Bar Burger \$

1/2 pound Snake River Farms Wagyu patty, toasted Hokkaido bun, fry sauce, pickles, beef-braised onions & smoked cheddar

Black Bean Burger \$

Toasted bun, garlic mayo, avocado, onion, tomato

Vietnamese Noodle Bowl \$

Rice noodles dressed with Vietnamese table sauce & topped with pickled carrot & daikon salad, fresh herbs, your choice of protein, peanut sauce & fried shallots & garlic.

-Teriyaki Chicken, Char Siu Pork, Garlic Shrimp

Baja Fish Tacos \$

Battered & deep-fried fresh halibut, shredded, cabbage, lime crema, fresh salsa verde & pico de gallo. Two each. Served with your choice of house green salad or house fries.