

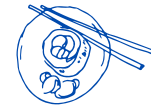
The HAPPY HOUR MENU

Available Mon-Fri, 3pm till
6pm in the lounge area



DRINKS

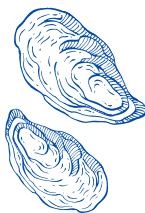
DOMESTIC BEER	3
RAIL COCKTAILS	4
SELTZERS	4
TRADITIONAL MARGARITA	5
Strawberry +1, Spicy +1, Coconut Mango +1		
PUMPKIN PERK-ME-UP	6
Praise the Gourd, housemade dirty chai mix		
ANCHOR HITCH	6
Mezcal, beet infused sour & yogurt		
PIRATES PUNCH	6
Rum, Rum, & more Rum, housemade juice blend		
WINE	6
Backstory Chardonnay Dashwood Sauvignon Blanc Phoenix Cabernet Hayes Red Blend		



SUSHI

SHRIMP TEMPURA	6
Served with wasabi, ginger and soy sauce		
SPICY TUNA	6
Served with wasabi, ginger and soy sauce		
SPICY CALIFORNIA	6
Served with wasabi, ginger and soy sauce		
ONION RINGS	4
CLAMS CASINO	5
CRISPY EGGPLANT	5
SHISHITO PEPPERS	5
Truffle ponzu, lime, togarashi		
ITALIAN MEATBALLS	6
(4) Tomato sauce, whipped polenta, herb bread crumbs		
PUB WINGS (5)	6
Buffalo BBQ Hot Honey Thai Chili Honey Old Bay		
COCONUT SHRIMP (3)	7
Served with orange marmalade		
OYSTER ROCKEFELLER	8
(3) Creamy spinach, three cheese bacon blend, topped with imperial		
MOROCCAN LAMB CHOPS	8
(2) Cucumber tzatziki, harissa reduction & mint		
SHORT RIB BAO BUNS (2)	8
Housemade pickled red onions & tiger sauce		
FRIED CALAMARI	9
Lemon & house made marinara		
CRAB CROSTINI	10
(2) Mini crab cake, topped with imperial		
BAM BAM SHRIMP	10
Sriracha aioli, mixed greens, yuzu vinaigrette & togarashi		

\$1



OYSTER HOUR

Min. 6, freshly shucked
local oysters

