

etc.

happy hour menu
mon-sat 4-6:30pm
@ the bar

drink

\$4 draft beers seasonal selections | regional

\$6 house wines red | white | bubbles

\$8 cocktails crafty libations

starters

bread and butter

glorious grilled sourdough | butter duo of the day 7

grilled aji octopus

smoked lima bean purée | potatoes | caper kale verde | smoked red bell sauce | beet romesco 13

vietnamese nước chấm short rib

lemongrass noodles | bean sprouts | cucumber | cilantro | candied peanuts 12

camembert

rye croutons | almond caraway crumble | smoked apple butter | dijon golden beet purée | lingonberry white balsamic preserves 13

red wine mushroom puri

parmesan lemon mousse | truffled pea pesto | spiced carrot | espresso porcini dust 11

salads

crab & asparagus

yellow beet shallot vinaigrette | truffled pea pesto | lemon potato purée | capers | dill | simple greens 9.5

tuna crudo salad*

truffle pink peppercorn vinaigrette | orange segments | pickled celery | radish | greens | chicharrones 10

roasted beet

sorghum sambal goat cheese | greens | bacon | cherry ginger purée | butternut lime leaf sauce | pecans 7

mediterranean

arugula | caper vinaigrette | tomato | parmesan | fennel | cucumber | sunflower seed hummus 6