

HAPPY HOUR

3 TO 7 - MONDAY THRU THURSDAY

\$5 WINE

GRANDIAL - Blanc de Blancs - Brut - N.V. - Landris, France

ROBERT HALL - Rosé de Robles - Paso Robles - 2016

MATUA - Sauvignon Blanc - Marlborough - 2016

PLAYTIME BLONDE - Chardonnay - CA - 2015

VINUM SANGRIA - Infused w/ Apples & Oranges

OLD SOUL - Pinot Noir - Lodi - 2016

PLUNGERHEAD - Cabernet Sauvignon - Lodi - 2016

\$4 TAP BEER

ISLANDER - IPA - Coronaño, CA - 7.0% abv

STRAND BREWING - Amber Ale - Torrance, CA - 5.0% abv

DAS BREW - "Mean Monkey" - Hefe - Fremont, CA - 4.5% abv

NO. COAST "Scrimshaw" - Pilsner - Fort Bragg, CA - 4.4% abv

\$1.75 OYSTERS*

LIMIT 24 OYSTERS PER PARTY PLEASE

Served w/ horseradish, mignonette & cocktail sauce

\$6

LEMONGRASS & GARLIC CRISPY CHICKEN WINGS

Served w/ banana ketchup

BRANZINO SISIG TACOS

"Pinoy" Achara & spicy garlic sauce

VEGETABLE SAMOSAS

served w/ mint chutney

\$3

ROASTED & SALTED MIX NUTS

MARINATED WARM OLIVES

w/ herbs, citrus & roasted garlic

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.