

HAPPY HOUR

2 TO 5 - MONDAY THRU FRIDAY

\$8 WINE

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

FANTINI "FARNESE" d'Abruzzo - Rosé - Spain - 2016

DRY CREEK VINEYARD - Sauv. Blanc - Dry Creek Valley - 2017

VINUM SANGRIA - Infused w/ Apples & Oranges

OLD SOUL - Pinot Noir - Loji - 2016

PLUNGERHEAD - Cabernet Sauvignon - Loji - 2016

\$5 TAP BEER

ISLANDER - IPA - Coronado, CA - 7.0% abv

LOST ABBEY - Blonde Ale - San Marcos, CA - 6.0% abv

MISSION - Hefe - San Diego, CA - 5.3% abv

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

\$1.75 OYSTERS*

LIMIT 24 OYSTERS PER PARTY PLEASE

Horseshish. Mignonette. Cocktail sauce.

AUTUMN ROASTED SPICED NUTS 5.

Chef's 3 spice blend.

LEMONGRASS & GARLIC CRISPY CHICKEN WINGS .9

Banana ketchup.

BAJA FISH TACOS 9.

Pickled vegetables. Tobiko. Spicy garlic sauce.

CRAB QUESADILLAS 9.

Pickled jalapeño. Spicy garlic sauce.

ARTISANAL CHEESES 15.

Toasted baguette.

CHARCUTERIE 15.

Toasted baguette.

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