

SOCIAL HOUR

ENJOY HAPPY HOUR DAILY FROM 4:30 TO 6:00 PM
AT BAR AND IN LOUNGE ONLY.

\$3 DRAFT & DOMESTICS

Check for selection.

\$5 BEVERAGES

*Stoli Vodka
Cruzan White Rum
Tanqueray Gin
Jack Daniels
El Jimador Tequila
Dewar's Scotch*

\$5 BUBBLES

Charles Lafitte Rose Prestige

\$6 GLASSES OF WINE

*Chardonnay, Tellus, Umbria IGT 2015/16
Pinot Grigio, Tiefenbrunner, Alto Adige, Italy 2015/16
Rose, Le Figuier, Provence, France 2015/16
Sauvignon Blanc, Decoy, By Duckhorn, Sonoma County, CA 2015/16
Riesling, Eroica, Chateau Ste. Michelle & Dr. Loosen, Washington State 2014/15
Cabernet, Federalist, Lodi, CA 2013/14*

\$7 GLASSES OF WINE

*Pinot Noir, Landmark Overlook, Sonoma County, CA 2014/15
Super Tuscan, Rosso di Notri, Tua Rita, Tuscany 2014*

\$7 SIGNATURE COCKTAILS

*Anita Sunset
Blood Orange Margarita
Simple Joy
Mai Tai 1944
Sangria*

APPETIZERS

OYSTER VARIETAL

\$1.50 Blue Pointe (Rhode Island) Oysters served with a Limoncello Tarragon mignonette.

(3) OYSTERS CASINO \$5

Garlic. Bacon. Red Peppers. Cheese. Extra Virgin Olive Oil.

(6) LAMB CARPACCIO \$7

*Arugula. Onion Jam. Shaved Parmigiano
Reggiano. Capers. Boursin Cheese. Lemon Oil.*

(2) CRAB & SAFFRON ARANCINI \$6

Aji Amarillo Crema.

(3) MINI LOBSTER ROLLS \$7

Yuzu-Mirin Pickles. Tobiko.

(4) DUCK WINGS \$7

Five Spice. Hoisin. Scallions.

TRUFFLE FRIES \$6

AHI POKE \$7

*Ogo. Soy. Ginger. Crushed Chilis.
Sticky Rice.*

OYSTERS AU GRATIN \$7

*Parsley. Garlic. Parmesan.
Herb Panko Bread Crumbs.*

SHRIMP COCKTAIL \$7

Jumbo Shrimp. Cocktail Sauce. Avocado.