

HAPPY HOUR



SUNDAY - THURSDAY
3 PM - 5 PM

THESE ARE
SINGLE USE MENUS

WINE \$6

2017 STORY POINT CHARDONNAY

2017 BLACK'S STATION

CABERNET SAUVIGNON

TIAMO PROSECCO

SB MULES \$6

MOSCOW MULE

Wheatley Vodka

KENTUCKY MULE

Buffalo Trace Bourbon

MEXICAN MULE

Pueblo Viejo Tequila

LONDON MULE

City of London Gin

SCOTTISH MULE

Bank Note 5 Year Scotch

DRAFT BEER \$5

1. FIELDWORK GLOWING GIANT DIPA

2. FORT POINT KSA

3. FORT POINT CITRA PARK PALE ALE

4. SHADOW PUPPET LUSH NECTAR HAZY IPA

5. EPIDEMIC LAGER AT WORLD'S END

6. DEL CIELO SMOOTH RIDE STOUT

7. ANDERSON VALLEY BOONT AMBER

HAPPY HOUR SMALL PLATES

BRAISED SHORT RIB TOSTADAS(2)

Avocado-Tomatillo Sauce 7

BUTTERMILK FRIED POPCORN CHICKEN

Aji Amarillo Dipping Sauce 7

\$1 MARKET OYSTERS (EACH)

Today's selection, mignonette and cocktail sauce | GF

SNAKE RIVER FARMS WAGYU BEEF SLIDER (1)

Crispy shallots & blue cheese aioli & handcut fries 7

FARMER'S MARKET CRUDITE OF VEGETABLES

Green goddess dipping sauce 7 | V, GF

DEVILED FARM EGGS

Hobbs'applewood smoked bacon & truffe oil 7 | GF

HAPPY HOUR NOT AVAILABLE TO GO

V | vegetarian
VG | vegan
GF | gluten free

ARTISANAL CHEESE

POINT REYES BAY BLUE

CA, honeyed walnuts, pasteurized cow's milk, mild & earthy with a sweet finish

FROMAGER D'AFFINOIS

France, fresh strawberry jam, pasteurized cow's milk, brie style, mild to medium & very delicate,

VALLEY FORD ESTERO GOLD RESERVE

CA, port soaked apricots, firm, raw cow's milk, reminiscent of parmigiano, intense & nutty

6.50 each | Choice of Two 12 | All Three 18

BAR BITES

MARINATED OLIVES 6 | GF,V,VG

SPICED ALMONDS 5 | GF,V

TRUFFLE FRIES 7

ARUGULA SALAD 7 |GF,V