

HAPPY HOUR VITTLES

\$2 dollars off each dish

BEET & HALLOUMI SALAD 9

toasted hazelnut, shallot, lemon tahini vinaigrette ve

NEW POTATO & GREEN BEAN SALAD 9

egg, new potatoes, pine nuts, herbs, parmesan, sherry vinegarette ve

FROG LEGS 11

garlic puree, watercress, crouton

CLAMS 14

garlic white wine, swiss chard, cashews, shaved chili, lime, ginger, cilantro

TUNA CRUDO 11

our harissa, new potatoes, moroccan olives, brazil nuts, herbs, extra virgin olive oil

GRILLED SARDINES 9

tomatillo melon chili salata

SEARED CHICKEN BREAST 13

lapsang souchong parsnip puree, ginger chili celery relish

ROOT VEGETABLE CAKES 7

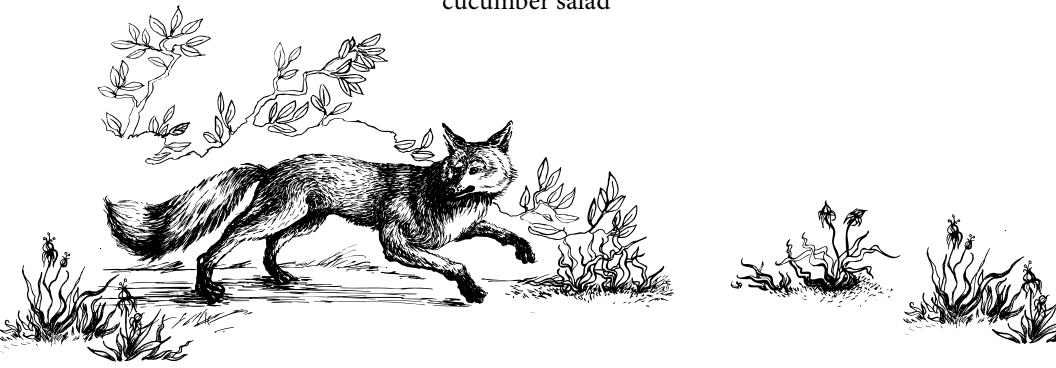
our lebneh & spiced grape sauce ve

MARCONA ALMONDS 5

rosemary vg

CORONET HIMUBRJIR 14

local beef, house harissa, goat cheese, fennel dill caraway & onion
cucumber salad



HAPPY HOUR DRINKS

BEER

MODELO ESPECIAL LAGER \$3

4.7% Mexico

SENTINEL PEAK "SALIDA DEL SOL" AMBER \$4

5.2% Tucson, Arizona

WINE \$5

Red or White

COCKTAILS \$5

VESPER

gin, vodka, lillet

DAIQUIRI

rum, lime, simple syrup

PALOMA

tequilla, lime, grapefruit Pellegrino

SIDECAR

brandy, Cointreau, lemon

LEMONADE

vodka, lemon, mineral water, simple

OLD FASHIONED

bourbon, angostura & orange bitters, simple

NA TEMPLE DEVINE

House Grenadine, Lemon, Lime, Soda

