

HAPPY HOUR VITTLES 4pm - 6pm

JUST FOR HAPPY HOUR

SEARED ZUCCHINI STICKS 6
roquefort aioli

MIXED OLIVES 6 ve
herbed oil, barrio bread

LIVER TOAST 9
barrio bread, chicken liver pate, bacon,
capers, radish, pickled carrot

**TWO HEARTED ALE
& CHEDDAR TOAST 9**
barrio bread, grilled shrimp,
radish, watercress
*sub roasted beets for shrimp

**BLACK TEA SMOKED
SALMON TOAST 13**
barrio bread, almond pesto,
charred tomato, bitters braised onions,
serrano, radish, chili vin reduction

SWELL DEALS

CHEESE PLATTER 13 ve
a trio of cheeses & accompaniments
add cured meats - 5

**MAGHRIBI BEEF KIDNEY &
SHISHITO PEPPER KABOBS 10**
tunisian chermoula, pomegranate,
radishes, tangerine sauce

CHARRED OCTOPUS 15
olives, potato, heirloom tomato, sumac
whipped feta, serrano pepper,
ottoman spices

DAS SOUP EL DE O'JOUR 6

REGULAR OFFERINGS

MARCONA ALMONDS 6
rosemary vg

CORONET HIMUBRJIR 16
local beef, house harissa, goat cheese,
fennel dill caraway & onion
mediterranean potato salad

CLAMS 17
garlic white wine, swiss chard, cashews,
shaved chili, lime, ginger, cilantro

HAPPY HOUR DRINKS 4pm - 6pm

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 \$6

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

