

HAPPY HOUR

Olives | 8
Duck Wings | 26
Hawaiian Roll | 17

Corn Panisse | 12
cotija, tajin, salsa macha aioli, lime

Tomato Kimchi | 12
sesame oil, furikake

Karaage Chicken or Fish | 12
black garlic aioli

Gil Gamja | 12
Japanese sweet potato, whipped French butter

Truffle Fries | 9
truffle oil, parmesan, herbs, garlic aioli

1/2 Dozen Oyster Trio | 30
nasturtium mignonette, kimchi mignonette,
melon granita, horseradish, lemon

Charcuterie & Cheese | 40 | 80
preserves, fruit, crackers, fruit & seed bread

Water Buffalo Tartare | 26
nam jim, tomato, bone marrow, bitter greens,
zhoug, momiji oroshi, taro root chip

Bubbles & Frites | 75
bottomless fries during happy hour,
clarified butter, condiments
+65 Blanc De Noir | +1.50 Truffle Fries

TO DRINK

2025 50th Parallel Estate Pétillant
5oz | 14 Bottle | 65

2025 50th Parallel Estate Pinot Gris
6oz | 10 Bottle | 40

2024 50th Parallel Estate Chardonnay
6oz | 13 Bottle | 50

2024 50th Parallel Estate Pinot Noir Rosé
6oz | 10 Bottle | 40

2024 50th Parallel Estate Pinot Noir
6oz | 12 Bottle | 45

Local Craft Beer 355mL | 6

*The consumption of RAW food poses an increased risk of food borne illness
Groups of 6 or more are subject to a 20% auto gratuity*