

HAPPY HOUR

Olives | 8
Truffle Fries | 9

Shokupan | 17
herb & fried shallot bread, chicken skin butter

Tomato Kimchi | 12
sesame oil, onion syrup, furikake

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

1/2 Dozen Oyster Trio | 30
nasturtium mignonette, kimchi mignonette,
tomato ponzu, horseradish, lemon

Seafood Tartare | 14
rotating fish, tomato ponzu, spicy mayo, roe,
pickled daikon, gim-bugak

'Karaage Fish | 12
dill aioli

Octopus | 15
spicy char siu, black garlic aioli

Duck Wings | 26

Karaage Chicken | 12
black garlic aioli

Water Buffalo Tartare | 28
tarragon vinegar, pickles, capers, shallot, herbs,
beef garum cured yolk, chimichurri potato chips

TO DRINK

Lime Margarita | 15
tequila, orange liqueur, lime, sugar, salt | 1.5oz

Espresso Martini | 15
vodka, coffee liqueur, espresso | 2oz

2022 50th Parallel Estate Pinot Gris 6oz | 10

2022 50th Parallel Estate Pinot Noir Rosé 6oz | 10

2024 50th Parallel Estate Pinot Noir 6oz | 12

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*