

Happy Hour + Late Night

SMALL PLATES

TRUFFLE FRIES 9

white truffle oil | Parmesan | garlic aioli

BANG BANG BROCCOLI 9

crispy fried | vegan bang bang sauce

GRILLED HALLOUMI 11

truffle honey | fig | pea | candied walnut | olive

WATERMELON SUMMER SALAD 11

arugula | feta | shallots | hemp hearts | mint |
love local® honey vinaigrette

STACKED SUSHI 13

salmon nigiri | crispy sushi rice | unagi sauce |
spicy mayo | flying fish roe

MUSSELS MEDITERRANEAN 13

chorizo | parsley | sherry vinegar |
shallots | Dear Grain sourdough

HOT HONEY CHICKEN SLIDERS 13

crispy chicken | hot honey | garlic aioli |
pickle | iceberg | brioche

GOAT CHEESE SPRING ROLLS 15

thyme + peach jam

SHRIMP AGUACHILLIES 15

mangrove forest raised shrimp | watermelon water |
cilantro | avocado | jalapeño | cucumber | lime

BAJA FISH TACOS 15

crispy beer batter cod | avocado | pineapple salsa |
lime crema | pickled cabbage

JACKFRUIT TACOS 15

braised jackfruit | cashew crema |
pickled cabbage | cilantro | tomato

1/2 DOZEN OYSTERS 15

lemon | mignonette | radius® cocktail sauce | hot sauce

RED CRAB 1/2 LB 15

claws + legs | spicy aioli | lemon

LIBATIONS

TIKI LOVE + HOUSE COCKTAILS 14

8oz HOUSE WINE 12

DRAUGHT BEER + CIDER 7



Menu items may contain, or come into contact with wheat/gluten,
milk, eggs, peanuts, tree nuts, fish, shellfish, and soy.

SIP SIP HOORAY!

NO FROWNING ALLOWED

