



The Happy Hour Hours + Late Night Menu

Menu

OYSTERS ON THE HALF SHELL 2 each

mignonette | housemade hot sauce |
grated horseradish | lemon **GF**

KALBI WONTON NACHOS 18

braised beef | pickled onion |
scallions | spicy mayo

MANGO DEL MAR CEVICHE 22

bay scallop | coconut leche de tigre |
mango | taro chips **GF**

RADIUS® CALAMARI 24

cajun comeback sauce | cocktail sauce | lemon

SUMMER BURRATA 26

seasonal accompaniments

ROASTED BABA GHANOUSH 19

harissa | sunflower dukkah | preserved lemon |
pepitas | paratha **VG cauliflower pita GF - add 4**

HANOI FUSION NOODLE SALAD 21

coconut kefir lime broth | crispy taro root |
nuoc cham | kelp noodle **GF**

STACKED SUSHI 4 each

salmon | crispy rice | unagi sauce | spicy mayo |
tobiko | *make vegan with watermelon sashimi*

RADIUS® GOAT CHEESE SPRING ROLLS 19

red wine + onion jam | local seasonal preserve **V**

MAPLE MISO BRUSSELS 13

maple balsamic | miso aioli | crispy onions **V GF**

TRUFFLE FRIES 15

white truffle oil | Parmesan | roasted garlic aioli **GF V**

KOREAN FRIED CHICKEN SLIDERS 18

potato roll | slaw | gochujang sauce

RADIUS® SLIDERS 18

potato roll | brie | thick cut bacon | caramelized onions

COASTAL LOBSTER ROLLS 34

old bay aioli | pickled onions | celery | green goddess

FRENCH MACARON PLATE 18

six macarons | rotating flavours |
made in house by our Pastry Chefs

Cocktails + Dreams

MARGARITA 12 | FLIGHT 24

APEROL SPRITZ 12 | FLIGHT 24

PAPER PLANE 12

2 oz per single and 4 oz per flight

WINE

8oz for 5oz

SCORPION BOWL MP

rotating cocktail | shareable for 2-3 | epic

RADIUS® ROLLERSHOT

Take a shot on destiny. Ask
your server for details.
\$7 per roll, \$8 if you select
your own shot 1oz

menu available daily 3pm to 5pm and Fridays and Saturdays after 9pm