



Happy Hour Menu

12 for \$12 each

OYSTERS ON THE HALF SHELL

house mignonette | house hot sauce **GF**

RADIUS® STACKED SUSHI

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

RADIUS® GOAT CHEESE SPRING ROLLS

red wine + onion jam **V**

KOREAN FRIED CHICKEN SLIDERS

potato roll | slaw | gochujang sauce

MANGO DEL MAR CEVICHE

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

KALBI WONTON NACHOS

braised beef | pickled onion |
scallions | spicy mayo

MAPLE MISO BRUSSELS

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

ROASTED RED PEPPER MUHAMMARA

salsa macha | toasted walnuts

served with piadina **VG**
or cauliflower pita **GF** - add 4

TRUFFLE FRIES

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

SOULFUL WINGS

24 hour marinated + southern creole
white BBQ sauce | crispy golden corn ribs **GF**

CHARRED CORN + CHICKPEA SALAD

snap peas | dates | feta | mint | Aleppo lime
vinaigrette | pumpkin seeds **V GF**
Real Roots Kitchen Collab

ESPRESSO MARTINI

Courvoisier VS | Kahlúa | vodka |
vanilla | espresso 2oz

Bar

WINE 9oz for 6oz

RAILS 6

BOTTLES 6

menu available daily 3pm to 5pm