

HAPPY HOUR

Monday-Friday 3-6pm
Saturday 3-5pm
Sunday 2-5pm

DRINK SPECIALS

INFUSION COCKTAILS 8

Orange Jalapeño Margarita
Dragonfruit Caipiroska
Watermelon Mojito
Cucumber Gin Collins
Pineapple Habanero Rum Fizz

DRAFT BEER - \$2 OFF

Poseidon "Rotating Tap"
MadeWest "Standard" Blonde Ale
Rincon "Mac Brown" Brown Ale
Topa Topa "Chief Peak" IPA
Topa Topa "Dos Topas" Mexican Lager
Ventura Coast "Beachscape" Pilsner
Transmission Brewing "Power Glide" Pale Ale
Leashless "May Grey" Organic Grapefruit Hazy

WELL COCKTAILS 7

WINE - ROTATING SELECTION 7

SMALL PLATES

***PERUVIAN CEVICHE** red snapper, ginger, lime, sweet pepper, red onion, cilantro 8
CONCH FRITTERS (3) with fritter sauce 8

PLANTAIN CHIPS with valentina aioli 4
GARLIC FRIES cotija cheese, valentina aioli 5

MUSSELS

mustard crema, beer, garlic, shallots, parsley, served with grilled ciabatta 10

FIG & GOAT CHEESE SALAD

arugula, goat cheese, pepitas, dried fig, lime vinaigrette 7

FROM OUR OAK-FIRED OVEN

CHORIZO OR GOAT CHEESE FLATBREAD 12

QUESO FUNDIDO

chorizo, poblanos, queso Oaxaca 8

TACOS

COCHINITA PIBIL TACO banana leaf and citrus braised pork, pickled radish, cotija cheese, onions, cilantro, sweet pickled peppers, house made corn tortilla 5
PORK BELLY TACO slow braised pork belly, homemade bbq sauce, dressed cabbage, pico de gallo, house aioli, house made corn tortilla 5

FISH TACO

grilled or fried yellowtail, pico de gallo, dressed cabbage, guacamole, pickled onion, house aioli, house made corn tortilla 5

Consuming raw or undercooked fish, meat or eggs may increase the risk of foodborne illness.

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