

HAPPY HOUR

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

DRINK SPECIALS

INFUSION COCKTAILS 9

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
Ventura Coast "S'more of What" Stout
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, sweet pepper,
lime, cilantro, red onion,
bell pepper habanero
8

CONCH FRITTERS

(3) with fritter sauce
8

PLANTAIN CHIPS

with Valentina aioli
4

GARLIC FRIES

cotija, parsley, 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

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

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