

# 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 Hazy IPA  
Ventura Coast Seasonal Stout  
Topa Topa "Chief Peak" IPA  
Topa Topa "Dos Topas" Mexican Lager  
Ventura Coast "Beachscape" Pilsner  
Transmission Brewing "Power Glide" Pale Ale  
Leashless "Sunrise" Blond

### WELL COCKTAILS 8

### WINE - ROTATING SELECTION 9

## SMALL PLATES

### \*PERUVIAN CEVICHE

red snapper, ginger,  
lime, cilantro, red onion,  
bell pepper habanero  
8

### CONCH FRITTERS

(3) with fritter sauce  
9

### PLANTAIN CHIPS

with Valentina aioli  
6

### GARLIC FRIES

cotija, parsley, Valentina aioli  
6

### MUSSELS

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

### FIG & GOAT CHEESE SALAD

arugula, goat cheese, pepitas, dried fig, lime vinaigrette  
9

## FROM OUR OAK-FIRED OVEN

### APRICOT HABANERO BACON OR GOAT CHEESE FLATBREAD

13

### QUESO FUNDIDO

chorizo, poblanos, queso Oaxaca  
10

## TACOS

### COCHINITA PIBIL TACO

banana leaf and citrus  
braised pork, pickled radish,  
cotija cheese, onions, cilantro,  
sweet pickled peppers,  
housemade corn tortilla  
6

### PORK BELLY TACO

slow braised pork belly,  
homemade bbq sauce,  
dressed cabbage,  
pico de gallo, house aioli,  
housemade corn tortilla  
6

### FISH TACO

grilled or fried yellowtail,  
pico de gallo, cabbage,  
guacamole, pickled onion,  
house aioli, housemade 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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