

HAPPY HOUR

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

DRINK SPECIALS

INFUSION COCKTAILS 10

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

DRAFT BEER - \$2 OFF

- Poseidon “Rotating Tap”
- MadeWest Pale Ale
- Topa Topa “Chief Peak” IPA
- Topa Topa “Dos Topas” Mexican Lager
- Ventura Coast “Beachscape” Pilsner
- Transmission Brewing “Fog Lights” Hazy IPA
- Ventura Coast Oktoberfest Pilsner
- Leashless “Sunrise” Blonde
- Ventura Coast Seasonal Stout

WELL COCKTAILS 9

WINE – ROTATING SELECTION 9

SMALL PLATES

*HOUSE CEVICHE

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

8

CONCH FRITTERS

(3) with fritter sauce

9

PLANTAIN CHIPS

with Valentina aioli

7

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, cilantro,
pico de gallo, house aioli,
housemade corn tortilla

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FISH TACO

grilled or fried mahi mahi,
pico de gallo, cabbage,
guacamole, pickled onion,
house aioli, housemade corn tortilla

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