



Happy Hour  
Mon - Wed 4:30-6:30

**\$5 STARTERS**

point reyes oysters 1/ea  
lemon sambal mignonette

squid ink deviled eggs  
squid, habanero, dill sea salt

petite chicken wing confit  
bacon honey glaze, cumin salt, micro basil

crispy stuffed goat cheese  
provolone, spiced red beet puree, lemon thyme  
honey drizzle

tostones "double smashed plantain"  
tomato salt, cilantro garlic tzatsiki

parmesan truffle tornado crisp  
kennebec potatoes, black pepper  
garlic aioli

**DRINKS**

Notes Chardonnay 6

Vinum Pinot Noir 6

North Coast Scrimshaw Pilsner 4

Drakes IPA 4

Check out our bar chalkboard  
for our rotating cocktail specials!