

# COCKTAILS

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<b>Pleasure Craft</b>	15
pisco, rum, passionfruit, grapefruit, cava	
<b>Shady Shoals</b>	15
reposado tequila, mezcal, banana, brown butter	
<b>Jungle Boogie</b>	14
campari, jägermeister, almond, pineapple, lime	
<b>Ah Shucks</b>	15
vanilla vodka, Bully Boy Amaro Rosso, lemon, honey, bitters	
<b>Violet Urges</b>	15
rum, ube, coconut, citrus	
<b>Tea Time</b>	15
rum, vanilla, thai tea, milk	
<b>El Diablo Blanco</b>	15
vodka, black currant, lime, spicy ginger beer	
<b>After Eight</b>	12
creme de cacao, mint, steamed milk	

## ZERO PROOF

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<b>Obligatory Fruit Cake</b>	9
blackberry, cinnamon, citrus, spicy ginger beer	
<b>Coconut Piña Cooler</b>	9
coconut, lime, pineapple, soda	
<b>Sandy Claws</b>	9
grapefruit, cinnamon, vanilla, lemon	
<b>Housemade Spicy Ginger Beer</b>	9

# HAPPY HOUR

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AVAILABLE SUNDAY TO FRIDAY 5-7PM

## BEVERAGE

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**Freezer Martini** 10

bone dry & ice cold

**Mai Tai** 10

rum, orange liqueur, orgeat, lime

**Rotating Draft Beer** 5

ask your server!

## RAW BAR

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**Chef's Select Oyster\*** 2/ea

limit 12 per person

## FOOD

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**Beer Battered Fish & Chips** 15

malt vinegar aioli\*

**Bacon Cheddar Burger\*** 15

caramelized onions, shoestring fries

[add fried oyster, togarashi aioli\*, coleslaw +4]

\*Contain raw or undercooked ingredients. — Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. — Before placing your order please inform your server if anyone in your party has a food allergy.

