

# Happy Hour

Monday through Friday 3:30-6:30PM

cocktails

**Aperol Spritz / 9**

Aperol, Prosecco, soda

**Cucumber Gin Rickey / 9**

AZ Distilling Commerce Gin, cucumber, lime, cane sugar, charged water

**Local Gin and Tonic / 9**

Old Harbor San Miguel Gin, house tonic, lime

**Margarita / 9**

Blanco Tequila, lime, agave, salt

**Old Fashioned / 9**

Old Forester Bourbon, house gomme, Angostura Bitters

**Pisco Punch / 9**

Capurro Pisco, lemon, pineapple gomme

**Rum & Coke / 9**

Black Hart Spiced Rum, house cola, lime, charged water

**Session Daiquiri / 9**

Uruapan Charanda Rum, Fino Sherry, cinnamon, vanilla, lime

**White Wine Spritz / 9**

Frizzante Sparkling wine, white wine blend, Mandarin Napoleon, lemon, orange bitter

bites

**Blackened-Achiote Marinated Fish Tacos / 6**

cabbage-onion relish, crema, chipotle salsa, cilantro

**Crispy Shrimp Tacos / 6**

avocado, lime crema, cabbage, Cotija cheese, cilantro, pico de gallo

**Shortrib Tacos / 6**

grilled nopales, radish, pickled red onion

**Chips and Salsa / 4.5**

house roasted tomato salsa

**Chili Calamari / 8**

Fresno chiles, fresh herbs, sweet chili sauce

**Grass Run Farms Beef Burger / 9**

house spread, lettuce, tomato, pickles, caramalized onion

add cheddar or blue cheese + 2.00

add bacon + 3.00

add avocado +3.50

**Hummus / 9**

house made pita, marinated olives, roasted carrot, portabello mushrooms, tzatziki, za'atar

**Level2 Wings / 9**

smoked honey-hoisin mustard, sesame, pickled vegetables

## beer & wine

**All Draft Beers / 5**

**House Red Blend / 7**

**House White Blend / 7**

\* A **3% surcharge** will be added to each bill to help cover increasing costs and in support of increased wages for all of our dedicated team members.

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses