

Happy Hour

Monday through Friday 3:30-6:30PM

cocktails

Aperol Spritz / 8

Aperol, Prosecco, soda

Caipirinha / 8

Ypióca Cachaca, lime, cane sugar

Local Gin and Tonic / 8

Old Harbor San Miguel Gin, house tonic, lime

Margarita / 8

Blanco Tequila, lime, agave, salt

Pisco Punch / 8

Capurro Pisco, lemon, pineapple gomme

Scratch Sangria / 8

Tempernillo, Mandarin Napoleon, Carpano Antica Formula, lime, Angostura

Southside / 8

AZ Distilling Commerce Gin, lime, mint, cane sugar

Twelve Mile Limit / 8

Magdalena Rum, Wild Turkey 101 Rye, Laird's Applejack Brandy, house grenadine, cinnamon, lemon

wine

House Red Blend / 7

House White Blend / 7

bites

Blackened-Achiote Marinated Fish Tacos / 6

cabbage-onion relish, crema, chipotle salsa, cilantro

Crispy Shrimp Tacos / 6

avocado, lime crema, cabbage, cotija, cilantro pico de gallo

Two Tacos and a Beer / 10

choice of either two shrimp or two fish tacos

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

Fall Brewing / 4

"Plenty For All" Pilsner

New English Brewing Co. / 4

Brown Ale

Modelo Especial / 4

Mexican Lager

Coors Light / 4

Lager Bottle

* 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