

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

Cuba Libre / 9

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

Session Daiquiri / 9

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

Dealer's Choice / 9

Put your faith in your bartender
Ask your server for details

bites

Blackened-Achiote Fish Tacos / 3 each

Grilled or lightly battered, cilantro, cabbage, onion, salsa, lime crema

Chips and Salsa / 4.5

house roasted tomato salsa

Calamari / 8

lightly battered, marinara, lemon aioli

Hummus / 7

hand rolled pita, marinated artichokes, olives, cucumber, roasted peppers

Seasonal Fish Ceviche / 7

lime, avocado, pico de gallo, cucumber, seasoned tortilla chips

beer & wine & Sprezza

Coors Light / 5

Alemsith .394 / 5

Karl Strauss Follow the Sun Pilsner / 5

Tecate / 4

Coronado Orange Ave. Wit / 5

House red wine / 7

House white wine / 7

Sprezza Bianco canned spritz / 7

Sprezza Rosso canned spritz / 7

* A **4% 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