



Happy Hour

BITES

3pm-5pm

BBQ Chicken Flatbread | 12

Bacon | Red Onion | BBQ Sauce | Mozzarella

Guacamole & Chips | 9

Guacamole | Salsa | Tortilla Chips

Clam Chowder | 11

Oyster Crackers

Chicken Tortilla Soup | 9

Tortilla Strips | Avocado | Cheese

Chicken Cesar Salad | 12

Romaine | Parmesan | Croutons

Ceviche | 13

Local White Fish | Lime | Tomato
Chipotle & Lime Cream
Tortilla Chips

Fish Tacos | 13

Cabbage | Pico de Gallo
Mixed Cheese | Chipotle Crema

1/2 Pound Wagyu Bacon Burger | 19

White Cheddar | Caramelized Onion
Tomato | Butter Lettuce | Garlic Aioli
French Fries

DRAFTS \$5

Coors Light

American-Style Lager 4.2%

Pacifico

Pilsner-Style Lager 4.4%

HOPSTER HOP

Thorn Brewing | Hazy IPA 7.0%

Nitro Cali Creamin

Mother Earth | Vanilla Cream Ale 5.0%

Ale Smith .394

San Diego Style Pale Ale 6.0%

MANGO STRAWBERRY

Ashland | Hard Seltzer 5.0%

COCKTAILS \$12

Mai Tai

Plantation Rum | Dry Caracao
Lime | Orgeat

Oaxacan Dead

Vida Mezcal | Aged Rum | Passionfruit
Pomegranate | Pineapple

Painkiller

Plantation O.F.T.D. & 3-Star Blend
House Made Coconut Cream

WINE \$9

House Made Sangria

Chenin Blanc, Destinata
Sauvignon Blanc, Oyster Bay
Rosé, Lois Jadot
Cabernet, Freakshow
Pinot Noir, The Stag
Merlot, Bogle

A 5% surcharge will be added to all Guest checks to help cover increasing costs and in support of the recent increases to minimum wage and benefits for our dedicated Team Members.