



# happy hour

daily 3- 7, all day sunday

## FROM THE KITCHEN

\$3/DOZ. PRINCE EDWARD ISLAND MUSSELS  
garlic herb brodo

\$3/EA. WAGYU BEEF SLIDER\*  
truffle aioli

## TACO BAR & EXTRAS

AMISH CHICKEN TACO 3 **S**  
white cheddar, roasted chiles & onions, spicy mayo,  
cilantro

PORK CARNITAS TACO 3  
house slaw, pickled onions, cilantro

SOUTH FL FISH TACO 3 **S**  
grilled mahi mahi, house slaw, lime crema, cilantro

IMPOSSIBLE VEGAN TACO 4 **VT V**  
romaine heart, guacamole, pico de gallo, cilantro

CHORIZO TACO 3 **S**  
romaine heart, white cheddar, pico de gallo

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GUACAMOLE : *SERVED WITH CRISP CORN CHIPS*

TRADITIONAL 8 **VT**  
tomatoes, sweet onion, cilantro

BOLD 8.5  
crisp bacon lardons, blue cheese, pickled onion

RUSTIC 8 **VT**  
local corn, roasted peppers, pepitas

FLIGHT OF ALL THREE - 11

CHIPS N PICO DE GALLO - 6 **K VT V**

## FROM THE BAR

\$6 LIBATIONS

\$3 DOMESTIC BEER

\$6 HOUSE WINES

\$5 MARGARITAS / FLIGHT OF THREE \$13

TRADITIONAL GOLD

SPICY MANGO

BLOOD ORANGE

STRAWBERRY SAGE

DRAGONFRUIT YUZU