

HAPPY HOUR

good times for good times' sake

FARE

FANNY BAY OYSTER 1

DEVILED EGG 1.5

MINI CORN DOGS
curry ketchup, kumquat chutney 6

TRUFFLE FRIES
parmesan, truffle dip 5

FIREBRAND PRETZEL
IPA cheese sauce 6

LIBERTY FARMS DUCK WINGS
jerk spice, lemon, pickled freso 7

DRINKS

DORSEY SOUR 9
bourbon, fresh pineapple, lime
cayenne, pinot noir

HOUSE WINE 6

FIRESTONE 'EASY JACK' IPA 4

half off SELECT BOTTLES OF SPARKLING & ROSE WINE

happy hour prices listed below

SPARKLING

PROSECCO

Bele Casel, Asolo Prosecco, NV 23 (46)

BRUT ROSÉ

Le Vigne Di Alice Osè
Prosecco, Veneto, Italy, 2016 | 28 (56)

RIESLING BRUT

Dr Loosen Bros. "Dr. L" Mosel, NV 23 (46)

BRUT ROSÉ

Soter "Mineral Springs",
Yamhill-Carlton, 2010 63 (125)

ROSÉ

ROSÉ OF GRENACHE/MOURVÈDRE

The Withers
El Dorado, Sierra Foothills 2015 27 (54)

ROSÉ OF GROSLLOT

Sauvion, Anjou, France 2014 18 (36)

ROSÉ OF CINSAULT

Chateau Leoube
Provence, France 2015 28 (56)

ROSÉ OF SYRAH/MOURVÈDRE

Jean-Luc Colombo, "Cape Bleue"
Provence, France 2014 22 (44)

ROSÉ OF CABERNET FRANC

Cenyth
Sonoma County, California 2016 30 (60)

We care about the vitality of our customers and our cuisine is always prepared in a health conscious manner. We are proud to accommodate a wide variety of dietary preferences.
A 4.5% surcharge has been added due to San Francisco employer mandates, including Healthy SF. Corkage fee of \$25 per bottle. We are not responsible for lost or stolen items.
Eating raw or undercooked proteins may increase risk of foodborne illness.