

HAPPY HOUR

good times for good times' sake

FARE

FANNY BAY OYSTER 1

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 fresno 7

DRINKS

DORSEY SOUR 9

bourbon, fresh pineapple, lime
cayenne, pinot noir

HOUSE WINE 7

FIRESTONE 'EASY JACK' IPA 4

half off SELECT BOTTLES OF SPARKLING & STILL ROSE

happy hour prices listed below

SPARKLING

BRUT ROSÉ

Le Vigne Di Alice Osè

Prosecco, Veneto, Italy, 2016 | 28 (56)

BRUT ROSÉ

Roederer Estate

Anderson Valley NV 32 (64)

STILL

ROSÉ OF CABERNET FRANC

Cenyth

Sonoma County, California 2016 30 (60)

ROSÉ OF CINSAULT

Chateau Leoube

Provence, France 2015 28 (56)

ROSÉ OF SYRAH/MOURVÈDRE

Jean-Luc Colombo, "Cape Bleue"

Provence, France 2014 20 (40)

ROSÉ OF GRENACHE/MOURVÈDRE

The Withers

El Dorado, Sierra Foothills 2015 27 (54)

ROSÉ OF TEMPRANILLO

Hacienda de Arinzano

Vinos de Pago, Spain, 2016 26 (52)

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.

2001 CHESTNUT ST • SAN FRANCISCO