HAPPY HOUR

BAR AND PATIO * MON–FRI 3-7PM

Specialty Cocktails $12

HIDEAWAY MAI TAI
havana club añejo blanco,
santa teresa 1796, orange curaçao,
cinnamon spiced orgeat, fresh lime

MOJITO
havana club añejo blanco,
pressed lime wild mint,
bacardi ocho float

UPTOWN COCKTAIL
tanqueray, ruby grapefruit,
fresh pressed honeydew,
yuzu marmalade, mint

NEGRONI
tanqueray,
carpano botanic bitter,
perfect vermouth

Seasonal Sangria
cherry, yuzu, blackberry, pomegranate, e&j brandy, red wine

BEER

DRAUGHT $7

Peroni
lager

Monopolio
lager clara

La Tropical
suave ipa

Wynwood Brewing
la rubia blonde ale

WINE $10

Rosé
rainstorm,
willamette valley, or

Sauvignon Blanc
angeline,
russian river valley, ca

Red Blend
threadcount, ca

Pinot Noir
rickshaw, ca

BITES

Pretzels & Provolone Fondue...12 VEG
★★ OUR FAMOUS RECIPE ★★

Truffled Brie Toast...14
prosciutto di parma,
candied pine nut, persimmon glaze,
watercress, parmesan

Umami Brussels Sprouts...12
parmesan, sweet soy GF VEG

Parmesan Truffle Fries...12
truffle aioli GF

Spicy Tuna & Crispy Rice*...15
fresno chile, avocado, cilantro,
scallion, sweet soy GF

Wagyu Cheeseburger*...16
lettuce, tomato, pickle,
charred onion, white cheddar,
american cheese, henry sauce

Guacamole...12
roasted poblano,
toasted pumpkin seed, cotija GF VEG

GF gluten-free VEG vegetarian

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. While we offer gluten-free items, our kitchen is not gluten-free.