



Happy Hour

Cocktails

BORN UNDER PUNCHES

Woodford Double Oak, Brown Sugar Simple, Barrel Aged Bitters
9

SUGAR ON MY TONGUE

Bacoo Rum, Crème de Banana, Ginger, Lime
9

BURNING DOWN THE HOUSE

Altos Blanco Tequila, Lemon, Jalapeno Blackberry Simple
9

Wine

QUILES

Primitivo | Spain | 9

BIG FIRE

Pinot Gris | Oregon | 9

Beer

LAGUNITAS LIL' SUMPIN SUMPIN

|IPA| Petaluma, CA | 7.5% | 6

Food

JAMON SERRANO

burrata, pickled golden beets, extra virgin olive oil, Maldon sea salt
12

CHEESE CURDS

tempura fried, buttermilk vinaigrette, sriracha aioli
10



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