

happy hour

tuesday - Friday 2:30-5:30pm

- pickled vegetables - 7
- dill pickle wild pecans - 6
- warm olives - 7
- spicy caroselli melon - 6
- thick cut kennebeck fries, hop salt, dark malt aioli - 8
- mixed greens, radish, orange coriander vinaigrette, crispy brewer's grains, ricotta salata - 11
- fried delta asparagus, beer tempura, preserved lemon dip - 9
- "beyond meat" vegan burger, lettuce, tomato, b&b pickles, dijon aioli, fries - 19
- sessions burger, brioche sesame bun, lettuce, tomato, b&b pickles, aioli, fries - 17
- burger add-ons:
 - holey cow cheese - 1
 - red onion marmalade - 3
 - bacon - 3
 - avocado - 3



charcuterie

meat & cheese platter:

- prosciutto
- coppa
- soppressata
- pt. reyes toma cheese
- sourdough

small - 18 / large - 31

farmstead cheese plate & accompaniments:

- bay blue (cow)
- bijou (goat)
- ossau iraty (sheep)
- sourdough

one - 8 / two - 14 / three - 19

oysters

lemon, geuze mignonette

daily selection - 2/each happy hour

bar selections

\$4 select beer

Rotates daily—inquire with your server

\$5 wine pours

red: Proverb 2016 Pinot Noir

rose: Honoro Vera 2017 Rose

white: Resso 2017 Garnacha Blanc

\$8 cocktails

kalimotxo

Spanish red wine, coca-cola, aromatique amaro, angostura bitters
served: rocks

aperol spritz

aperol, prosecco, soda water
served: rocks

shimm's cup

pimm's no. 1, lofi gentian amaro, bilaro amaro, lemon, tonic
served: highball

-- all well cocktails --