

S O C I A L H O U R

Of a Kind

Tuesday - Friday 4pm-6pm

OAK SALAD 11

Local Mixed Greens, Fried Halloumi,
Cucumber, Tomato Conserva, Oregano
Vinaigrette

FALAFEL 10

Chickpea, Cilantro Tahini, Eggplant,
Preserved Lemon Yogurt, Herb Salad

BRAISED MEATBALLS 13

Pomodoro Sauce, Burrata, Basil, Grilled
Baguette

ROASTED CAULIFLOWER 9

Spicy Tahini, Golden Raisin Vinaigrette,
Pistachio, Parsley

CRISPY POTATO 9

Pickled Red Onion, Horseradish,
Fermented Aioli

MEZZE PLATTER 18

Sampling of Our Dips, Wood-Fired Pita,
Crudités

Cocktail

YO SOY JOAQUIN 9

Tequila, Ancho Reyes Verde, Aperol,
Lime, Pineapple, Habanero

NEGRONI 9

Gin, Sweet Vermouth, Campari

OLD FASHIONED 9

Bourbon, Demerara, Bitters

Wine

SAUVGNION BLANC 8

Jules Taylor, New Zealand

RED BLEND 8

Conundrum, CA

ROSÉ 8

Rumor, Côtes de Provence, FR

Draft Beer

ODELL 90 SHILLING 6

CEREBRAL RARE TRAIT IPA 6

**CROOKED STAVE WHITE
SAISON** 6

DRY DOCK APRICOT BLONDE 6