HAPPY HOUR

$1
BUCK A SHUCK
Chef’s Daily Oyster or Littleneck Clam

$3
ESPECIALIDAD
Chef’s Daily Feature

$5
CRISPY CHICKEN
Salsa Criolla, Rocoto Aioli

YUCCA FRIES
Rocoto Aioli

GUACAMOLE
Avocado, Roasted Jalapeño, Cotija Cheese

SHRIMP CEVICHE
Mexican Blue Shrimp, Jalapeño, Tomato & Lime Vinaigrette, Avocado, Cilantro

$6
TUNA TIRADITO
Coconut & Lime Purée, Black Sesame Seeds, Kecap Manis, Jalapeño

$3 BEERS
DRAFTS
Victory Hop Devil, Tuckahoe Porter, Goose Island 312, Dos Equis Lager

BOTTLES
Presidente, Carib, Tecate, Red Stripe

$4 SANGRIA
Blanca or Roja

$5 WINES
Vino Blanco or Vino Rojo

CONSUMERS ARE ADVISED THAT EATING RAW OR UNDERCOOKED FOOD MAY INCREASE THE RISK OF FOODBORNE ILLNESS.

2.1.20

DINE IN ONLY, LOUNGE ONLY
DAILY 4PM-7PM
FRIDAY 4PM-9PM