Happy Hour
Wednesday - Friday
4 - 8pm

Guac & Chip
avocado, onions, cilantro, served with blue corn tortillas 5

Roasted Garlic Hummus
chick pea, tahini, lemon, oregano served with warm pita bread 4

Ahi Tuna Rolls (2)
crispy brioche, tuna salad with sriracha aioli, tarragon, black tobik 6

Australian Wagyu Sliders (2)
sesame bun, cheddar cheese, asian slaw, sriracha aioli 7

Draft Beer 2

Clase Azul Reposado Shots 10

Veuve Clicquot Brut NV Champagne (750 ml) 50

Rock the Clock Pricing

House Drinks & Cocktails

Moscow Mule
evodka, lime, ginger beer

Floridita Daiquiri
rum, lime, sugar, maraschino liqueur

Bee’s Knees
gin, honey, lemon

Tommy’s Margarita
tequila, agave, lime

Whiskey Sour
whiskey, sugar, lemon

Wine
maggio, cabernet sauvignon (lodi, california)
maggio, sauvignon blanc (lodi, california)
côté mas, charles de fère rosé (languedoc-roussillon, france)
Fat Bird
tropical & delightful - flor de caña 4 year, aperol, kiwi, lime, pineapple

Old Fashioned #5
profound depth - zacapa 23, honey infused with tropical spices, chocolate & orange bitters

That’s What She Said
sweet, salt, spice, & everything nice - herradura reposado, mango, habanero shrub, lime, agave, old forester

No Hay Bronca
touch of smoke with an audacious finish - montelobos mezcal, yellow chartreuse, sage, fresh muddled lemon, sugar

This is Good
easy going & invigorating - stoli, banana du bresil, lemon, strawberry, basil

Dragon’s Leche
efflorescent with complementary flavors - hendricks, lychee syrup, lime, grapefruit, dry vermouth, orange flower water

One For The Road
lush & euphoric - don julio blanco, cocchi americano, watermelon, lime, mint, watermelon pop by lady fingrs

Pretty in Pink
delicate with a kick - tito’s, blueberries, serrano peppers, lemon

Johnnie Be Good
spirituous & bold - chamomile infused johnnie walker black, sweet vermouth, benedictine

Rise and Grind
enriching & stimulating - courvoisier vs, panther coffee: brazilian coffee syrup, peychaud’s bitters, absinthe rinse

Detox to Retox
rejuvenating elixir - hornito’s silver, blackberry gastrique, lemon, mint