

AMBER HOUR

OUR CAN'T
MISS HAPPY
HOUR...

Monday through
Thursday from 5pm to
6pm, Fridays &
Saturdays from
4pm to 6pm
at **Bar & Lounge**
*No Takeout

Drinks

FEATURED COCKTAILS

WINTER OLD FASHIONED | 14
bourbon, pinecone reduction, bitters

PISCO SOIREE | 14
pisco, chamomile oleo-saccharum, blue spirulina, lime,
egg white

MOSCOW MULE | 14
vodka, ginger cordial, lime, club soda

SAFFRON GIN & TONIC | 14
gabriel boudier saffron, sipsmith london dry, tonic

PAMPLEMOUSSE SPRITZ | 14
pamplemousse liqueur, grapefruit, prosecco, orange
blossom

WINE

PROSECCO Andreola "Mas de Fer," Veneto, Italy, NV | 12

SAUVIGNON BLANC Alma de Cattleya, Sonoma, CA, 2023 | 12

GRENACHE Domaine La Manarine, Cotes du Rhone,
France, 2021 | 12

DRAFT BEER

MOONLIGHT BREWING "REALITY CZECK" PILSNER | 8
Santa Rosa, CA 4.9%

BONEYARD "RPM" IPA Bend, Oregon 6.5% | 8

From the Kitchen

OYSTERS ponzu foam, smoked trout roe | 4ea

POPCORN beef chicharron, calabrian chili butter,
truffle salt, maple | 8

DOUBLE-FRIED TEMPURA MUSHROOMS shimeji & oyster
mushrooms, whipped tofu, yuzu, sweet soy, togarashi, chives | 12

BURRATA summer squash, basil pesto, pickled strawberries,
pine nuts, toasted pain de mie | 14

SEKOYA SMASH BURGER double patty, smoked gouda,
caramelized red onion, Sekoya burger sauce, house made
sesame bun | 14

Add BACON JAM | 3

SKEWERS

Hibachi Grill

PORTOBELLO MUSHROOM sweet soy, scallions | 10

CHICKEN THIGH green onions, sweet soy | 11

BEEF TONGUE sweet soy, togarashi, radishes | 11

Caviar Service

malt vinegar gaufrette potato chips, crème
fraiche, chives

KALUGA STURGEON 'hybrid'
.6oz • 50 | 1oz • 80