

# GOLDEN HOUR

SUN *through* THUR  
4PM - 6PM

## SNACKS

HOG ISLAND OYSTERS | 1.5 EACH 🌱 🥚  
Champagne, shallot and pepper mignonette

SWEET AND SOUR PORK BELLY LOLLIPOPS | 9 🌱 🥚  
coconut sugar, fish sauce, chili flakes

POKE TUNA NACHOS | 10  
shiso ranch, scallions, wild sauce

LIME COCONUT SHRIMP SKEWERS | 6 🥚  
grilled prawns, sweet chili, coconut, lime

AVOCADO EDAMAME DIP | 6 🌱 🌿  
seasonal vegetables

COASTAL CALAMARI | 12 🌱  
curry, Thai basil, avocado-serrano dip

ADD AVOCADO  
\$3  
TO ANYTHING!



🌱 - vegan | 🌿 - vegetarian | 🌱 - gluten free | 🥚 - dairy free

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

A 2% kitchen team service fee will be added to all food items that goes directly to our kitchen team.

# Drink Specials

## BEER • 5

### PILSNER

Russian River "STS,"  
Santa Rosa, CA, 5.3%

### SAISON

Henhouse "Farmhouse Ale,"  
Petaluma, CA, 5.5%

### INDIA PALE ALE

Bear Republic "Racer 5,"  
Rohnert Park, 7.0%

### IPL

Alvarado St. "Citraveza,"  
Monterey, CA, 4.9%

## WINE • 5

### BRUT

Conundrum,  
Healdsburg, CA 2017

### SAUVIGNON BLANC

Liwa, Alexander Valley, 2018

### ZINFANDEL

De Loach,  
Russian River Valley, 2018

  
**LIVE MUSIC**  
EVERY  
**THURSDAY!**

*featuring*

**FAITH AKO & FRIENDS**



## MAI TAIS • 5

### LAZEAWAY MAI TAI

aged rums, lime, salted  
pistachio orgeat, basil

### COBRA MAI

house rum blend, blood  
orange mash, pineapple,  
orgeat, dark rum float

### THE FLOCKING TAI

vodka, ginger, orange  
curacao, lemon

### THE GREEN FLASH

gin, pistachio orgeat, green  
chartreuse, lime