

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



🌿 - 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