

GOLDEN HOUR

SUN *through* THUR
4PM - 6PM

SNACKS

HOG ISLAND OYSTERS | 1.75 EACH 🌿 🥚

Champagne, shallot and pepper mignonette
*order by the half dozen

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

*Golden Hour menu and pricing is only available for dine-in guests.

*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%

LAGER

Solid Ground "Rampart,"
Diamond Springs, CA, 4.8%

IPA

Henhouse "IPA,"
Santa Rosa, CA, 6.8%

WINE • 5

SAUVIGNON BLANC

Dutton Estate
Russian River Valley, 2021

ROSE

Flamingo
California, 2021

PINOT NOIR

Benziger
Monterey, 2019


LIVE MUSIC
EVERY
THURSDAY!

featuring

FAITH AKO & FRIENDS



MAI TAIS • 7

LAZEAWAY MAI TAI

aged rums, lime, salted
pistachio orgeat, basil

COBRA MAI

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

THE GREEN FLASH

gin, pistachio orgeat,
green chartreuse,
serrano peper, lime