

# GOLDEN HOUR

SUN *through* THUR  
4PM - 6PM

AVOCADO-EDAMAME DIP | \$7 🌿🌱

taro chips, radish, jicama

CRISPY BRUSSELS SPROUTS | \$8 🌿🌱

chili-maple dressing, toasted coconut

THAI CHILI CHICKEN WINGS | \$8 🌿🍷

glaze, crispy garlic, cilantro, mint

CHICKEN KARAAGE BAO | \$4 ea.

spicy-miso aioli, bean sprouts, cabbage, cilantro

PORK BELLY BAO | \$4 ea. 🍷

sweet soy, kimchee slaw, scallion

PUPU PLATTER | \$26

sampling of all of the above

"KIM-CHEESE" FRIES | \$7

tamarind-lime sauce, pimento "kim-cheese", herbs



🌿 - 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.

## COCKTAILS • 9

**HONOLULU HONEY**  
Skyy Vodka, Elderflower  
Liqueur, Lemon, Sparkling Wine

**MOUNT TAMARIND**  
Blanco Tequila, Mezcal,  
Tamarind, Mango,  
Firewater Bitters

**PIÑA COLADA**  
Rum, Coconut, Pineapple

## GUAVA PUNCH SLUSHY • 9

Bayou White and Spiced Rum,  
Guava, Lime

*Add a rum float 2*



## SONOMA WINE • 7

WHITE  
•  
ROSE  
•  
RED



## BEER • 6

**PILSNER**  
North Coast "Scrimshaw"  
Fort Bragg, CA, 4.5%

**BLACK LAGER**  
Moonlight "Death and Taxes"  
Santa Rosa, CA, 5.3%

**PALE ALE**  
Henhouse "Stoked"  
Santa Rosa, CA, 5.4%



**LIVE MUSIC  
EVERY  
TUESDAY &  
THURSDAY!**

