

HAPPY HOUR

Sandwich or
Salad and

\$16

a Beer or
House Wine

\$6 FOR DRAFT BEERS
\$10 SPECIALTY COCKTAIL
AND \$8 HOUSE WINE

≡ *Marinated Olives* ≡

\$10

CASTELVETRANO OLIVES MARINATED IN ROSEMARY, THYME, GARLIC, OREGANO, AND ORANGE. SERVED WITH A SIDE OF GRILLED SOURDOUGH

≡ *Warm Southern Cornbread* ≡

\$6

SERVED WITH HOUSE SMOKED BUTTER

≡ *Street Corn* ≡

\$8

ROASTED CORN OFF THE COB, QUESO FRESCO, ESPELETTE, SEASONED CORN NUTS, CILANTRO, AND WESTERN SAUCE

≡ *Jalapeno Poppers* ≡

\$8

HATCH CHILE CREAM CHEESE AND CHEDDAR STUFFED BACON WRAPPED JALAPENOS. SERVED WITH GREEN HATCH RANCH. 3 PER ORDER

≡ *Lamb & Fig Meatballs* ≡

\$10

LAMB MEATBALLS, FETA, HOUSE FIG JAM, CILANTRO PEACH CHUTNEY, WHIPPED LABNEH, PICKLED FRESNO CHILIS, MINT, BASIL, AND CRISPY ONIONS. 3 PER ORDER

≡ *Duck Carnitas Street Tacos* ≡

\$4 ea

WHOLE DUCK CARNITAS, HOUSE GUACAMOLE, AND PICKLED FRESNO CHILIS ON A LOCALLY SOURCED WHITE CORN TORTILLA

≡ *Carnitas Street Tacos* ≡

\$3 ea

CARNITAS STYLE PORK, GUACAMOLE, CHICHARRONES, AND CILANTRO ON A LOCALLY SOURCED WHITE CORN TORTILLA