

# happy HOUR

• MONDAY TO FRIDAY •

3PM TIL 5PM

## SHAREABLES

**Coconut Shrimp 10**  
five-spice crispy shrimp, Thai sweet chili sauce

**Sticky Ribs 11**  
pan-glazed Korean-style pork ribs, sesame seeds, scallions, spicy cucumber banchan

**Guaca-Poke\* 11**  
original ahi poke, guacamole, micro cilantro, house-made tortilla chips

## SUSHI ROLLS

**Spicy Tuna\* 8**  
serrano ahi poke, cucumber, daikon sprouts, sesame seeds, sriracha aioli

**California Roll 8**  
hand-picked crab salad, avocado, cucumber, sesame

## BEER

**Pacifico Lager (MEX) 4.4%**  
**Maui Bikini Blonde Lager (HI) 4.8%**  
**Ballast Point Sculpin IPA (CA) 7.0%**  
**21st Amendment Seasonal (CA)**

## HARD KOMBUCHA & SELTZER

**JuneShine Blood Orange Mint (CA) 6.0%**  
**JuneShine Grapefruit Paloma (CA) 6.0%**  
**Maui Brewing POG Seltzer (HI) 5.8%**

## POKES with wonton chips

**Original Ahi\* 10**  
yellowfin tuna, sesame-soy marinade, sweet onion, red chili flakes

**Serrano Ahi\* 10**  
yellowfin tuna, sweet onion, sriracha aioli, serrano chiles

**POKES & CEVICHE TRIO 19**  
sampler of pokes and ceviches, pick 3, wonton and/or tortilla chips

## CEVICHEs with tortilla chips

**Classic Sea Bass\* 10**  
striped sea bass, lime marinade, avocado, red onion, cucumber, fresno chiles, cilantro

**Baja Shrimp\* 10**  
fresh lime marinade, avocado, fresno chiles, cilantro

## Pupu PLATTER 20

two ahi tataki "bombs", three coconut shrimp, two bbq pork skewers, two crispy chicken katsu musubis, house mac salad



16oz 20oz

6 7.5  
6 7.5  
6 7.5  
6 7.5

## WHITE WINE

Kunde Sauvignon Blanc '19 (Sonoma) 9  
Kim Crawford "Unoaked" Chardonnay '19 (New Zealand) 9

12oz

6  
6  
5.5

## RED WINE

Vina Calina Cabernet Sauvignon '18 (Central Valle, CH) 9  
Z Alexander Pinot Noir '18 (Napa, Sonoma) 10

## HANDCRAFTED COCKTAILS

**Mai Tai 10**  
Flor de Caña silver rum, Lahaina dark rum, Wray & Nephew overproof rum, house-made "POG"

**Spicy Pacific 10**  
Pearl vodka, fresh serrano chiles, passion fruit puree (or substitute reposado tequila!)

**Tiki "Old Fashioned" 10**  
Zaya Gran Reserva aged rum, Orange Curacao, tiki bitters, charred pineapple, orange slice, on a rock

**Agave Margarita 10**  
Lunazul reposado tequila, agave nectar, lime juice, half salted rim

**Guava-Rita 10**  
Cazadores reposado tequila, guava puree, agave nectar, fresh lime

**Lemongrass Mojito 10**  
house-infused lemongrass Flor de Caña rum, fresh mint, lemongrass, raw sugar, lime (also available as a traditional mojito)

## PITCHERS TO SHARE (5 servings)

Agave Margarita 40 // Classic Mai Tai 42 // Lemongrass Mojito 42

\*May contain raw or undercooked ingredients; consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. A 3% surcharge will be added to all Guest checks to assist with covering costs related to recent increases to minimum wage rates and other benefits for our dedicated Team Members. SF only: 5% surcharge for SF employer mandates