

HAPPY HOUR

3:00-6:00 | Monday to Friday
on our patios and at the bar

SHAREABLES

- Coconut Shrimp** 10
five-spice crispy shrimp, Thai sweet chili sauce
- Sticky Ribs** 11
pan-glazed Korean-style pork ribs, sesame seeds, scallion
- Guaca-Poke*** 11
original ahi poke, guacamole, tortilla chips

POKE & CEVICHE

- Original Ahi Poke*** 10
yellowfin ahi tuna, sesame-soy marinade, sweet onion, red pepper flakes, wonton chips
- Serrano Ahi Poke*** 10
yellowfin ahi tuna, sweet onion, sriracha aioli, serrano chile, wonton chips
- Classic Yellowtail Ceviche*** 10
kanpachi, citrus marinade, avocado, red onion, cucumber, Fresno chile, cilantro, tortilla chips
- Baja Shrimp Ceviche*** 10
shrimp, fresh lime marinade, avocado, Fresno chile, cilantro, tortilla chips

SUSHI BAR

- Spicy Tuna* Roll** 8
serrano ahi poke, cucumber, daikon sprouts, sriracha aioli, sesame seeds
- California Roll** 8
real crab salad, avocado, cucumber, sesame seeds

POKE & CEVICHE TRIO* 19

sampler of pokes and ceviches, pick 3, wonton chips, tortilla chips, romaine spears



PUPU PLATTER* 22

4 coconut shrimp, 2 pcs pork belly musubi, guaca-poke, blistered shishitos, spicy cucumber banchan, tortilla chips



BEER

- Maui Bikini Blonde Lager (HI) 4.8%
- Deschutes Fresh Haze IPA (OR) 6.5%
- Coronado Weekend Vibes, IPA (CA) 6.8%

KOMBUCHA & SELTZER

- JuneShine Hard Kombucha, POG (CA) 6.0%
- JuneShine Hard Kombucha, Mango Daydream (CA) 6.0%
- Maui Brewing Company Seltzer, POG (HI) 5.0%

WINE

WHITE WINE

- Z Alexander Brown Sauvignon Blanc (Santa Lucia Highlands) 9
- CRU Winery Chardonnay (Arroyo Seco) 9

RED WINE

- Cloudline Pinot Noir (Oregon) 9
- Montes Alpha Merlot (Chile) 9

COCKTAILS

16oz 20oz

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|---|-----|--|---|
| 6 | 7.5 | Mai Tai 10
Flor de Caña silver rum, Lahaina dark rum, lime juice, Wray & Nephew overproof rum, house-made "POG" | Agave Margarita 10
Lunazul reposado tequila, lime juice, agave nectar, half salt rim |
| 6 | 7.5 | Spicy Pacific 10
Pearl vodka, passion fruit, serrano chile, lemon juice (or substitute reposado tequila) | Guava-Rita 10
Cazadores blanco tequila, guava purée, lime juice, agave nectar, half salt rim |
| 6 | 7.5 | Tiki "Old Fashioned" 10
Zaya Gran Reserva aged rum, orange curaçao, tiki bitters, charred pineapple, orange slice, on a large rock | Lemongrass Mojito 10
Flor de Caña silver rum, lemongrass, lime juice, soda water, mint (also available as a traditional Mojito) |

PITCHERS

(5 servings)

- Agave Margarita** 42
- Mai Tai** 48
- 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.

Note: A 3% surcharge will be added to all Guest checks to help cover increasing operating costs and in support of recent increases to minimum wage and benefits for our dedicated Team Members. In SF only, surcharge is 5% for additional SF employer mandates. This is not a tip or gratuity.



Pacific Catch

SUSTAINABLE SEAFOOD
WESTCOAST STYLE