

Happy Hour Specials

\$1 Appetizers

Oyster Shooter

bloody mary sauce, garlic and cilantro gremolata

Sesame Coated Edamame

sesame oil, hawaiian red clay sea salt

\$5 Appetizers

Kennebec Steak Fries

tabasco remoulade

House Smoked Salmon and Strawberry Salad Roll

“nuoc cham” dipping sauce

Fire Fried Calamari

toasted garlic, ponzu marinated cucumbers, tabasco remoulade

Pan Fried Shanghai Garlic Noodles

scallions, fried garlic, seasonal vegetables

Classic Caesar Salad

chilled hearts of romaine, parmesan croutons

Kalua Pig with Butter Lettuce Cups

hoisin barbeque sauce, toasted cashews, green onions

\$7 Appetizers

House Ground American Kobe Beef Sliders

aged cabot cheddar cheese, special sauce

Duck Confit Spring Rolls

chinese hot mustard and honey dipping sauce

Garlic Seared Clams & Mussels

coconut curry broth, sesame grilled bread

\$5 Cocktails

Thai Spiced Caipirinha

leblon cachaca, lemongrass, shishito peppers, kaffir lime, ginger, palm sugar

Cocktail of the Day

a special cocktail created by our bartenders daily

\$3 Bottled Beers

bud light, anchor steam, corona, pilsner urquell, pyramid hefeweizen

\$5 featured wines by the glass

Saturday & Sunday Brunch Special

\$18 Bottomless Mimosas and Bloody Marys