# HAPPY HOUR

**Red or White Wine Bottle $25**
**Sparkling Wine Bottle $30**

WINE & BUBBLES
House Red Wine $10
House White Wine $10
House Sparkling $10

**ALL BEERS $5**

## COCKTAILS

**MOMO NEGRONI $12**
Floral | Aromatic | Elegant
Roku I Kanade Peach I Dry Vermouth I Lychee I Bitters

**COCONUT MOJITO $12**
Exotic | Elegant | Tropical
Rum blend I Mint I Lime I Pineapple Foam

**FRESAS DE PRIMAVERA $12**
Refreshing | Fruity | Bright
Haku I Kanade Yuzu I Strawberry I Beet I Club Soda

**BLOOMING TONIC $12**
Delicate | Citrusy | Crisp
Roku I Peach I Elderflower Tonic I Sakura

**SAKURA SOUR $13**
Silky | Balanced | Floral
Toki I Yuzu I Peach I Lemon I Egg Whites I Sakura

**FOOD**

**TEQUEÑ0S $10**
Guava Jam, Venezuelan Cheese
Allergens: Gluten , Dairy, Stone fruit

**LATIN FALAFEL $10**
Avocado Yogurt Purée, Cardamon
Allergens: Peppers, Cilantro, Alliums, Dairy

**BEEF EMPANADAS $12**
Venezuelan Beef Empanadas, Tartar
Allergens: Peppers, Cilantro, Alliums, Gluten, Cilantro

**AVOCADO DIP $10**
Avocado Pureé, Feta Nata, Cured Egg Yolk, Baby Vegetables
Allergens: Peppers, Alliums, Dairy, Cilantro

**CRAB CROQUETTES**
Potato, cotija cheese, scallions, chipotle tartara sauce
Allergens: Peppers, Alliums, Dairy, Cilantro, Shellfish

**OYSTERS $21 (HALF DOZEN)**
Oyster of the Day, Latin Mignonette, Pulling Hair Sauce
Allergens: Peppers, Alliums, shellfish

**YUCA FRIES $10**
Tajini, Hunacaina Sauce
Allergens: Peppers, Alliums, Dairy

**ZUCCHINI DIP $10**
Roasted zucchini, sun-dried tomato, feta cheese, shave hazelnut
squash blossoms, fermented honey
Allergens: Alliums, Nuts, Gluten, Dairy

A 5% SERVICE FEE IS INCLUDED IN YOUR CHECK. THIS CHARGE IS NOT A GRATUITY
FOR PARTIES OF SIX OR MORE, AN AUTOMATIC 15% GRATUITY WILL BE ADD FOR OR STAFF