

# HAPPY HOUR



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

WINE & BUBBLES  
House Red Wine \$10  
House White Wine \$10  
Alta Vista, Blanc de Blancs \$10

**ALL BEERS \$5**

## COCKTAILS

### **PASSION FRUIT MARGARITA \$10**

Delicate | Citrus | Elegant

Tequila | Passion Fruit | Lime | Rosemary | Habanero

### **SEVEN REASONS OLD FASHIONED \$15**

Blood | Elegant | Entrancing

Rum | Scotch | Amaro | Figs | Angostura

### **SMOKY PARADISE \$11**

Smoky | Citrus | Crisp

Mezcal | Pineapple | Lime | Bay Leaves | Allspice | Cardamom

### **COCONUT MOJITO \$10**

Exotic | Elegant | Tropical

Rum blend | Mint | Lime | Pineapple Foam

## FOOD

### **TEQUEÑOS \$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 Puree, 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