

71 ABOVE

GOLDEN HOUR COCKTAILS

Tuesday-Friday 4pm to 6pm @ the Bar & Lounge Only

SMALL BITES

HARISSA MARINATED OLIVES 8

Chile de Arbol, Garlic, Citrus, Fennel Pollen

PORK CHICHARRONES 'CHIPS & DIP' 9

Avocado Espuma, Chile Negro

TAI SNAPPER CEVICHE 17

Lime, Avocado, Sungreen Tomato,
Cucumber, Purslane

CHICKEN LIVER MOUSSE 12

Stonefruit, Pistachio,
Saba, Grilled Bread

FRIED CHICKEN NASHVILLE STYLE 14

Whole Grain Mustard, Meyer Lemon,
Dill Pickle

GRILLED PORK BELLY SKEWER 7 (1 each)

Yuzu Kosho Lacquer, Coriander, Serrano,
Sesame, Shiso

WINE 12

VIURA

CUNE Monopole, Spain

SAUVIGNON BLANC BLEND

Pur Sauvignon, France

MALBEC

Mendel, Argentina

CABERNET SAUVIGNON BLEND

Gundlach Bundschu, Sonoma Valley

*****MENU SUBJECT TO CHANGE*****

18% Service Charge added to all checks and paid out in full to all hourly employees

Any additional tip would be shared by your service team.

If your service experience does not merit the Service Charge, our Management would be pleased to remove it from your check.

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COCKTAILS 14

GIMLET

Gin, Lime, Simple Syrup,
Spiced Rim

SUNSET SPRITZ

Aperol, Prosecco,
Lime Juice

MULE

Vodka, Lime,
Ginger Beer

PALOMA

Silver Tequila,
Grapefruit, Soda

HEMMINGWAY

Light Rum, Maraschino,
Grapefruit & Lime Juice

MOCKTAIL 14

0° MARGARITA

Bare Zero Proof Reposado,
Orange Water, Agave, Lime, Salt Rim

BEER 8

WHEAT

North Coast Blue Star

PILSNER

Bavik Super Pils

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