



Happy Hour
Monday-Friday
Until 6 PM
Select 16oz.
Beers \$5
All Food
\$2 Off

FROM OUR KITCHEN

BRAZILIAN CHEESE BREAD | 7 (Vg)
"pão de queijo" baked to order

PATATAS BRAVAS | 7
smashed baby potatoes / chipotle aioli
scallions
add egg +1 / shrimp +3

ELOTE | 7 (Vg)
chilled & charred corn off the cob
lime aioli / cotija / tortilla chips

JALAPEÑO HUMMUS | 7 (V)
vegetables / tortilla chips

MAC & CHEESE | 9 (Vg)
cheddar / gouda
add bbq pork or buffalo chicken +3
add mushroom / kale +2

KALE QUINOA SALAD | 9 (V)
chopped veggies / chickpeas / arugula
avocado dressing

ROASTED CAULIFLOWER | 9 (V)
arugula / raisins / toasted pine nuts
sherry vinaigrette

NACHOS | 13
slow-cooked beef brisket / chickpeas
corn / cheddar / sour cream
pickled jalapeños / avocado salsa
/ can be made Vegetarian /

SHRIMP CEVICHE | 13
Peruvian chili sauce / avocado salsa
cucumber / red onion

BBQ PORK SLIDERS | 13
house-baked Brazilian cheese buns
arugula / chipotle aioli / jalapeños
pickles / coleslaw

BUFFALO CHICKEN SLIDERS | 13
house-baked Brazilian cheese buns
arugula / creamy blue cheese / pickles
coleslaw

HONEY GLAZED PORK RIBS | 15
"Drink This or The Bees Die" glaze
cabbage salad / scallions

CHEESE & CHARCUTERIE BOARD | 19
cheese assortment / cured meats
accoutrements / crackers / mustard
house-made fruit compote

SWEET

FLOURLESS CHOCOLATE CAKE | 7
(Vg)
fresh berries / powdered sugar

Vg=Vegetarian V=Vegan
WE ARE A GLUTEN-FREE KITCHEN