
HAPPY HOUR

DAILY 3PM – 7PM

PREMIUM SPIRITS \$6

Tito's Handmade Vodka | Sailor Jerry Rum
18th Amendment Gin | Patrón Silver Tequila
Buffalo Trace Bourbon | WhistlePig Straight Rye Whiskey

Additional charges apply for spirits served on the Rocks,
Martini and Manhattans.

SPECIALTY COCKTAILS \$8

M&S ICED TEA

Stolichnaya Vodka | Bacardi Superior Rum | Beefeater Gin
Cointreau Orange Liqueur | simple syrup | fresh lemon juice
topped with Coca-Cola

THE 2 BERRY PUNCH

Tito's Handmade Vodka | strawberries | blackberries
simple syrup | fresh orange and lemon juice

MOSCOW MULE

Russian Standard Vodka | ginger puree | fresh lime juice
Bundaberg Ginger Beer

BOUR-BERRY SOUR

Buffalo Trace Bourbon | raspberry liqueur | fresh lime juice
blackberries | simple syrup

THE CALIENTE

Milagro Silver Tequila | Cointreau Orange Liqueur
house-made spiced lime juice | simple syrup

SWEET-TART MARTINI

Three Olive Raspberry Vodka | DeKuyper Sour Apple Pucker
DeKuyper Island Punch Pucker | simple syrup | fresh lime juice

LOCAL CRAFT BEER \$6

AleSmith Brewing San Diego Pale .394
Duck Foot Brewing Duckzilla Double White IPA
Fall Brewing Plenty For All Pilsner
Mother Earth IPA 'Rotating Series'
New English Brewing Pure and Simple IPA
Second Chance Tabula Rasa Toasted Porter
Stone Brewing IPA

WINES BY THE GLASS

WHITE

Sycamore Lane Chardonnay, California	5
Ecco Domani Pinot Grigio, Italy	6
Charles & Charles Rosé, Columbia Valley	7
Conundrum White Blend, California	10

RED

Sycamore Lane Cabernet Sauvignon, California	6
Blackstone Merlot, California	7
Don Miguel Gascón Malbec, Argentina	10
Michael David 'Inkblot' Cabernet Franc, Lodi	12

Dine-in Bar, Patio & Lobby Area Only

HAPPY HOUR

DAILY 3PM–7PM

\$3 SNACKS

SPICED NUTS

walnuts | pecans | cashews | peanuts

EDAMAME

soy sauce | sea salt

EAST & WEST OYSTER SHOOTER

harvested weekly from our proprietary
oyster beds.

cali kumo | johnny shucks
(limited availability)

\$5 MUNCHIES

FRIED CAULIFLOWER

chili sauce | scallions

LOBSTER DEILED EGGS

lobster | jalapeño

KOREAN BEEF STREET TACOS

marinated korean beef | charred salsa | cotija

CALAMARI

roasted tomato sauce

EDAMAME HUMMUS

taro chips | chili oil | sea salt

\$7 GOODIES

BAJA FISH TACOS

beer battered | cabbage | pico | cilantro dressing

CARIBBEAN JERK WINGS

jerk spices | citrus | lime juice | tropical salsa
(buffalo on request)

McCORMICK'S CHEESEBURGER*

aged cheddar | fries | brioche bun

LOBSTER & SHRIMP SLIDERS

arugula | remoulade

\$9 BITES

AHI POKE BOWL*

rice | mango | avocado | wakame | purple cabbage

CHILLED JUMBO SHRIMP COCKTAIL

cocktail sauce

CLAMS & MUSSELS

garlic | white wine butter

Dine-in Bar, Patio & Lobby Area Only

Available with minimum beverage purchase of \$3.25 per person.

*Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness.