

## Happy Hour Drinks

**That Drink She Made Margarita** \$11  
tequila, lime, red peach rooibos tea, agave

**Paradise** \$11  
Mezcal, Aperol, lemon juice, jalepeno-pineapple syrup

**Malaysian Flower** \$10  
hibiscus infused vodka, Brovo floral vermouth, Luxardo maraschino

**Tall and Dark** \$11  
Skipper dark rum, lime, ginger beer

**Summon Mary... a Bloody Mary** \$10  
crater lake vodka, fresh herbs & spices, tomato, carrot, lime

### Daily Wine

Please ask your server

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Please inform our staff of any serious food allergies. (gf) gluten free

All food is prepared on shared equipment that processes wheat, nuts, and soy. (sf) soy free

(nf) nut free

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We can split checks a maximum of 4 ways. A 20% service charge is included on each check. None of the service charge is payable directly to the employee(s) servicing you. Instead, the company retains the entirety of this service charge, which helps ensure that our entire valued service team receives competitive industry compensation and access to benefits. 05172019

## Happy Hour Bites

**Spicy Cajun Mac & Yease** (nf) \$11  
our famous plant loving macaroni and cheese available gluten free +\$1.5

**Korean BBQ Taco** (nf) (gf) \$4.5  
bbq shiitake mushrooms, pickled beet, napa cabbage slaw

**Fried Fish Taco** (gf) \$5  
red cabbage lime slaw, avocado crema

**Fries & Sauce** (nf) (gf) \$9  
russet potato fries with housemade fry sauce

**Fried Green Tomatoes** (nf) \$9  
black eyed pea relish

**Oyster Mushroom Calamari** (nf) \$11  
housemade sweet chili sauce, lemon

**Garlic Ginger Cauliflower Bites** (sf) (nf) \$11  
sesame seeds, green onion, chili flakes

**Coriander Rubbed Seitan Skewers** (nf) \$11  
chickpea cucumber dill salad

**Coconut Shrimp Skewers** (sf) (nf) \$15  
sesame cucumber salad, sweet chili sauce

**Crab Cakes** (nf) \$18  
housemade cajun remoulade sauce, black eyed pea relish

**Southern BBQ Slider** \$6  
bbq seitan, red cabbage lime slaw, jalapeño aioli

**Plant Loving Charcuterie Plate** \$17  
gouda cashew cheese, roasted red pepper cashew cheese, herb oil, pickled mushrooms, figs or pears, spanish almonds, local artisan bread

**Roasted Yam & Quinoa Salad** (sf) (gf) \$9  
almond slivers, dried cranberries, pear, frisée, housemade lemon vinaigrette

**Soup of the Day** \$10