



SOCIAL HOUR

FALL 2024

MONDAY-FRIDAY 3PM - 6PM
SATURDAY-SUNDAY 12PM - 9PM

BITES

Pork Belly Bao Bun | 6 each

slow braised all-natural pork belly
shallot aioli, pickled red onions and carrots
hot house cucumber, cilantro

Cauliflower Tacos (3) | 7

papaya slaw, togarashi aioli
pepitas, cilantro **veg**

Bulgogi Short Rib Slider | 7 each

marinated CAB short rib, cucumber salad
Gochujang mayo, brioche

Rigatoni | 6

CAB ground sirloin- chuck- brisket blend
ground pork, pancetta, California red wine
Pecorino Romano

Ginger Fried Rice | 7

add chicken 2 | shrimp 3

Empress | 8

seasoned beets, rocket arugula
roasted Brussel sprouts, herbed chevre
roasted butternut squash, apple
pomegranate seeds, POM dressing
toasted pistachio

gf gluten-free | veg vegetarian | v vegan | s spicy

*dine-in only

COCKTAILS | 10

1913 Old Fashioned
bourbon, bitters, orange essence

Classic Daiquiri
rum, lime, twist

Hope Collins
vodka, lemon, soda

Lychee Martini
lychee-infused vodka, Soho, lemon

BEER | 6

Asahi Japanese Lager
Michelob Ultra
Athletic Non-Alcoholic

WINE | 7

Oxford Chardonnay, Australia
Oxford Cabernet Sauvignon, Australia

MOCKTAILS | 5

Lavender Lemonade
lemonade, lavender essence, soda

Pomegranate Refresher
pomegranate, lemon, mint, soda