

# Happy Hour Menu

## Appetizers

**Roasted India Chick-peas** \*V \$2

**Salsa, Chips, and Guacamole** \*V \$5

**Fried cauliflower** tossed in buffalo sauce w/ blue cheese dressing \$5

**French Fries and Sirichia Vegan Aioli** \*V \$4

**Roasted Smoked Herb Chicken Wings or Buffalo**

6 for \$3 ... 12 for \$6

**Pork and Grass Fed Millican Vally Meatballs** \$5

**Lettuce Wrap w/ Hoisin Free-Range Chicken & Rice Noodles** \$6

## Big Bowls of Heaven

Choice of red chili seasoned tofu, shredded chicken, or pulled pork.  
Choice of Jasmine rice or brown rice

**Gyro Bowl** Seared Spinach, Kale, Lemon pesto Rice, Gara Marsala Chick-peas, Kalamata Olives, Feta Cheese, warm pita  
\*V option & GF option \$10

**Thai Curry Coconut Noodle Bowl** with rice noodles, sautéed carrots, baby bok choy, cremini mushrooms, bean sprouts, crushed peanuts, cilantro, fried julienned yams and a creamy coconut curry sauce. \*V \*GF option \$10

## Salads

Choice, of red chili seasoned tofu, shredded chicken, pulled pork. May substitute salmon for \$4 added charge

**Thai Coconut Curry Salad** w/house greens, tossed in lime coconut curry dressing with cucumber, carrots, pickled onions, bean sprouts, crushed

peanuts, cilantro, mint, fried julienne yams and shallots \*V & GF \$7

**Santa Fe Black Bean and Fried Avocado Salad** greens, warm black beans, roasted tomato salsa, fried plantains, pickled onions, roasted pepper cream and jack cheese \$7

**House Salad** w/house greens cucumbers carrots, pickled onions, sunflower seeds. Choice of dressing: garlic tahini sherry shallot agave vinaigrette, lime coconut curry, creamy lemon basil, ranch, blue cheese \$5

## Tacos

**BBQ Pork Taco**  
With coleslaw and fried plantains \$3.00 ea

**Japanese Tacos** w/ Free-range chicken seared in sweet chili sauce, topped with wasabi cream, cabbage, and nori \$3 ea

**Blackened Salmon Taco** with lettuce, Salsa, Cilantro Cream \$3 ea

**India Cauliflower** with lettuce, Cilantro Cream, Mint chutney \$3

## Sandwiches

**Choice of Fries, potato salad, and Cole slaw** may substitute side salad for \$2 extra

**Grilled Cheese Sandwich with** tomato, basil pesto \$7

**Chinese Pulled Pork Sandwich** with hoisin sauce, caramelized onions, jalapeno, pickled daikon, tomato, green onions, roasted garlic aioli on a toasted hoagie \$9  
\*Vegan option with mushrooms

**The Ultimate Cuban**  
House made slow cooked Cuban spiced pork, maple roasted ham, lemon aioli, Dijon, pickles, on a toasted hoagie bun \$9

Happy Hour 3pm to 6 ..... Monday Thru Thursday

## Wine

Appaloosa/ Syrah/ \$6  
Copa DeVino/Chardonnay \$6

## Draft \$4

## Cocktails

### **Global Confusion Coconut**

#### **Limeade \$6**

Ginger Liqueur, Bacardi Rum, mint crystals, house coconut ginger limeade

#### **Pomegranate Cosmo \$6**

Spiritopia Pomegranate liqueur, orange liqueur, cranberry juice, lime juice, potato vodka

#### **Hot Chili Peppers \$6**

Humm Mango Passionfruit  
Kombucha Crater Lake pepper vodka, muddled mango & orange

#### **Hummdinger \$6**

Humm Coconut lime kombucha , Jose Cuero Tequila, Agave, Orange Contreau

#### **Pretty Pussycat \$6**

Marionberry puree, gin, Agave, Humm Ginger Lemon Kombucha, Crushed peppercorns

#### **Lemon Ginger Slap \$6**

Whiskey, Ginger liqueur, muddled orange, lemon Ginger Kombucha

