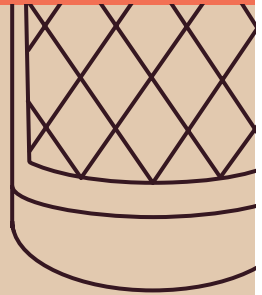
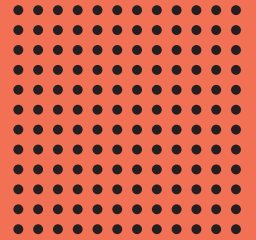
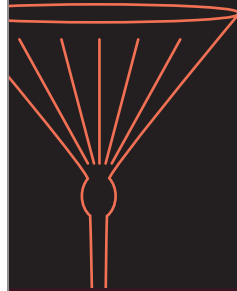


APERITIVO HOUR

Aperitivo: a drink/light meal that takes place
at the end of the workday as a warm-up to dinner.



A globally-inspired
happy hour

.....
TUES-SAT 4-8PM

BITES

SHRIMP CEVICHE 13

Citrus aioli and mango-shrimp ceviche served with crispy plantain tostones.

MINI GYROS 13

Chicken thigh skewers with pickles, feta cheese, and garlic tahini sauce.

TAJ MAHAL CHICKEN SLIDERS 12

Slider trio of Adobo-rubbed chicken, Asian slaw, and a chili mayo.

DELICIOUS SAMOSA TRIO 11

Vegetable filled hand pies with tamarind-chutney sauce. **Vegan!**

BELGIAN FRIES 12

Seasoned + served with homemade aioli.

MEZZE DIP TRIO 14

Harissa hummus, feta/oregano Shankleesh, and walnut/red pepper Muhammara with na'an.

CAULIFLOWER NUGGETS 11

Crispy-battered cauliflower florets.

ASIAN BBQ CHICKEN WINGS 16

Tender chicken wings with a Southeast Asian-BBQ inspired sauce. Contains peanuts!

CRISPY YUCCA 11

Thick-cut yucca fries with cilantro mojo sauce and cotija cheese.

LIBATIONS

Immigrant Food Sangria + More!

RED HELADA 11 | 36

Chef Enrique's special chilled sangria helada.

WHITE SPRING SANGRIA 11 | 36

A spice-y sangria infused with cinnamon and cardamom.

ORANGE MIMOSA 11 | 36

PINEAPPLE MIMOSA 11 | 36

WINE

Bubbly

JULES LOREN (FRANCE) 11 | 40

JULES LOREN ROSÉ (FRANCE) 11 | 40

White

TORRONTÉS (ARGENTINA, 2021) 9 | 33

CHENIN BLANC (SOUTH AFRICA, 2019) 9 | 35

GRILLO (SICILY, 2017) 10 | 37

MALVAZIJA (CROATIA, 2017) 39

Rosé

LIQUID GEOGRAPHY (SPAIN, 2020) 9 | 38

* PART OF PROCEEDS GO TO WORLD CENTRAL KITCHEN *

Red

CELIA MALBEC (ARG, 2017) 10 | 37

YAKUT (TURKEY, 2019) 10 | 37

BREWS

POLAR PILSENER (VENEZUELA) 6

LAV (SERBIA) 6

PFANNER HARD CIDER (AUSTRIA) 5

