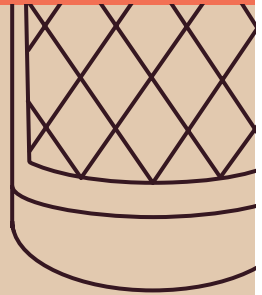
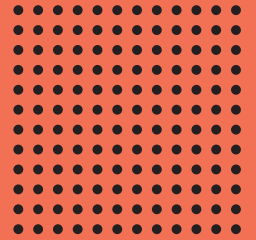
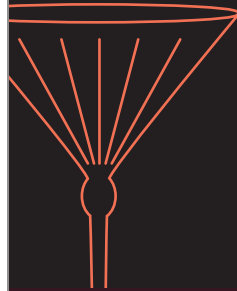


# APERITIVO HOUR

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

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TUES-SAT 4-8PM

## BITES

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### 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 DUO 11

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

### BELGIAN FRIES 7

Seasoned + served with homemade aioli.  
**ADD TRUFFLE +2 | ADD CHEESE +2**

### HARISSA HUMMUS 10

Served with na'an.

### CAULIFLOWER NUGGETS 11

Crispy-battered cauliflower florets.

### CRISPY YUCCA 11

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

## LIBATIONS

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### Immigrant Food Sangria + More!

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#### RED HELADA 9 | 33

Chef Enrique's special chilled sangria helada.

#### ORANGE MIMOSA 9 | 33

#### PINEAPPLE MIMOSA 9 | 33

## WINE

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### Bubbly

JULES LOREN (FRANCE) 11 | 40

JULES LOREN ROSÉ (FRANCE) 11 | 40

### White

TORRONTÉS (ARGENTINA, 2021) 9 | 34

CHENIN BLANC (SOUTH AFRICA, 2019) 9 | 34

GRILLO (SICILY, 2017) 9 | 34

### Rosé

LIQUID GEOGRAPHY (SPAIN, 2020) 9 | 38

\* PART OF PROCEEDS GO TO WORLD CENTRAL KITCHEN \*

### Red

CELIA MALBEC (ARG, 2017) 9 | 35

YAKUT (TURKEY, 2019) 9 | 35

## BREWS

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POLAR PILSENER (VENEZUELA) 5

LAV (SERBIA) 5

PFANNER HARD CIDER (AUSTRIA) 5

