

NIGHT CAFE

TUESDAY-FRIDAY 3PM - 7PM

Snacks

Spiced Party Mix \$5

milk/dairy, wheat/gluten, soy, peanuts, tree nuts, fish

Spreads

\$8 small / \$13 large / all 3 for \$18

Blistered Eggplant

tahini, sumac, lemon, housemade lavash cracker

Whipped Feta

basil pesto, curds, oven blistered tomatoes, black & white crostini

Kipperd Salmon

crème fraiche, chives, capers, dill, lemon zest, kettle chips

Salads

Haley's Salad \$10

mixed greens, crispy black lentils, herbs, citrus, avocado lime dressing

Add chicken (+5) or avocado (+3)

Spicy Tofu Salad \$12

fried tofu, ginger, honey sriracha, crushed peanuts, chili oil crisp

Happy Hour Specials

\$10 from 4pm to 6pm

Cocktails

Hang In There, Little Tomato

tomato, Tito's, lemon, basil, Bordiga, olive juice

This Affects All Of Us

Aviation, blackberry, ginger, lime

I'm Your God Now

hibiscus infused ghost pepper tequila, grapefruit, Cap Corse Mattei blanc

Wine

Domaine St Vincent - Brut

New Mexico, US - crisp, acidic, citrus

Raventos Blanc - Cava Brut

Catalonia, Spain 2020 - elegant, round

Chanson - Chardonnay

Burgundy, France - floral, mineral, refreshing

Koâ Haut-Poitou - Sauvignon Blanc

Loire Valley, France - apple, melons, sharp & easy

Georges Dubouef - Beaujolais

France 2020 - light, mineral, bitter-sweet

Bouchard - Pinot Noir

Burgundy, France - juicy, tannins, dry finish