



HAPPY HOUR

3PM - 7PM DAILY

DRAFT 8

SKYDUSTER "SUPER DRY" LAGER, LOS ANGELES

SMOG CITY "LITTLE BO PILS" PILSNER,

CROWN & HOPS "THE DOPEST" HAZY IPA, INGLEWOOD

WINE 10

WHITE, ROSÉ, OR RED

WELL COCKTAILS 10

COCKTAILS 12

CLASSIC MARGARITA

CORAZÓN BLANCO TEQUILA, COINTREAU,

AGAVE SYRUP, LIME

KTOWN MULE

PLANTATION "3 STARS" RUM, SESAME-HONEY SYRUP, LIME, FEVER
TREE GINGER BEER

KEEP IT COOL

AVIATION GIN, CUCUMBER, LIME, SIMPLE SYRUP

COCKTAILS

OLD SCHOOL

Maker's Mark Bourbon, Carpano "Antica Formula" Sweet Vermouth,
Cynar Luxardo Maraschino, Angostura & Orange Bitters

20

MIDNIGHT MARGARITA

Corazón Blanco Tequila, Cointreau, Lime, Agave Syrup Activated
Charcoal, Sea Salt Foam

21

ESPRESSO MARTINI

Grainger's Vanilla Vodka, Mr. Black Liqueur, Espresso Simple Syrup

21

FLOWER POWER

Unión "Uno" Joven Mezcal, St. Germain Elderflower Liqueur, Campari,
Passion Fruit Syrup, Lemon

18

KISS & TELL

Beefeater Gin, Creme de Violets, St. Germaine, Lemon Juice, Simple
Syrup

19

K-TOWN MULE

Plantation "3 Stars" Rum, Sesame-Honey Syrup, Lime Fever Tree Ginger
Beer

18

THE GRAPPLER

Chopin Vodka, Heering Cherry Liqueur, Pineapple, Yuzu House
Grenadine

18

KEEP IT COOL

Aviation Gin, Cucumber, Lime, Simple Syrup

18

LUSH ESCAPE

Wheatley Vodka, Lime Juice, Simply Syrup
Cucumber Bitters, Basil, Cucumber

18

SPIRIT-FREE COCKTAILS

STORMY WEATHER

Pentire Non-Alcoholic Caribbean Spiced Spirit, Ginger Syrup,
Angostura Bitters, Fever Tree Ginger Beer

16

CITRUS BLISS

Pentire Non-Alcoholic London Botanical Spirit,
Blood Orange Syrup, Lemon, Orange Bitters, Club Soda

16

WINES BY THE GLASS

	GLS/BTL
SPARKLING	
CHAMPAGNE Lanson "Black Label" Brut, France	25/84
CRÉMANT DE ALSACE, Hubert Meyer Brut, France	17/61
MIGUEL TORRES "Estelado" Brut Rose, Maule Valley, Chile	16/57
WHITE	
CHARDONNAY, Jordan, Russian River Valley	21/84
BLEND, Cusumano Salealto, Sicily	23/85
RIESLING, Hubert Meyer, Alsace	15/57
SAUVIGNON BLANC, J. De Villebois, Pouilly-Fume	20/68
ORANGE & ROSÉ	
ORANGE PINOT GRIS, Horse & Plow "The Gardener", Carneros	18/61
ROSÉ OF GRENACHE, Domaine De Cala "Prestige", Provence	16/53
RED	
CABERNET SAUVIGNON, Mac & Billy "M", Paso Robles	18/68
GRENACHE/SYRAH/MOURVEDRE, Frequency, Santa Barbara	18/61
PINOT NOIR, Maison Noir "Other People's Pinot", Willamette Valley	19/68
RED BLEND, Cordant, Paso Robles	18/68

BEERS

DRAFT	
Skyduster Beer "Super Dry" Lager, Los Angeles	12
Smog City "Little Bo Pils" Pilsner	
Crown & Hops Brewing "Dopest" Hazy IPA, Inglewood	
CAN (16 oz.)	
Trademark Brew "Viking" Blonde	12
Eureka Brewing "Between Normandie & Western" Pale Ale	
Harland Brewing "Hazy IPA"	
CAN (12 oz.)	
Pacifico, Lager, Mexico	10
Stone Buenaveza Salt & Lime Lager	
Avery Brewing Co. "White Rascal" Belgian-Style Wheat Ale	
Modern Times Beer "Orderville" Hazy IPA, San Diego	
Best Day Brewing "Kölsch-Style" NA, Sausalito	

BITES

TORTILLA CHIPS	16
GUACAMOLE, MOLCAJETE & TOMATILLO SALSAS	
TEMPURA SQUASH BLOSSOMS	19
BURRATA CHEESE, TOMATO CONFIT, PEPITA PISTOU	
CHICKEN WINGS	18
LEMON PEPPER, CALIFORNIA HOT SAUCE, BLUE CHEESE DRESSING	
TUSCAN KALE CAESAR SALAD	18
BUBU ARARE, OLIVE OIL CROUTONS, AGED PARMESAN	
CHEESE CLASSIC DRESSING	
SALMON* 11 + CHICKEN 9	
AHI TUNA TARTARE*	29
AVOCADO MOUSSELINE, PICKLED CUCUMBER, CITRUS VINAIGRETTE	
SWEET POTATO CHIPS	
HAMACHI CRUDO	24
RED ONION, FENNEL, MICRO GREENS, LECHE DE TIGRE, THAI BASIL OIL	
FRENCH FRIES or SWEET POTATO FRIES	12
KETCHUP / MAPLE-CHIPOTLE YOGURT	
PIZZA	
DETROIT STYLE PAN PIZZA	20
WISCONSIN BRICK CHEESE, HOUSE MARINARA, MOZZARELLA CHEESE	
PEPPERONI	22
HANDHELDS	
FISH TACOS*	22
CABBAGE SLAW, TOMATO, AVOCADO, CILANTRO, GOCHUJANG	
CREMA, LIME	
AUGIE'S FRIED CHICKEN SANDWICH	17
COLESLAW, TOMATO, PICKLES, PEPPER SAUCE, BRIOCHE BUN	
FRENCH FRIES OR SWEET POTATO FRIES +\$6	
VEGGIE BURGER	16
QUINOA, CHICKPEAS, MUSHROOM, BEET, RADISH, LETTUCE, TOMATO	
BRIOCHE BUN	
FRENCH FRIES OR SWEET POTATO FRIES +\$6	
CHEESEBURGER*	17
WHITE AMERICAN CHEESE, CARAMELIZED ONION, LETTUCE, TOMATO	
PICKLES, BURGER SAUCE	
FRENCH FRIES OR SWEET POTATO FRIES +\$6	
LOBSTER ROLL	30
MAINE LOBSTER, KNUCKLES AND CLAWS, CLARIFIED BUTTER, FRENCH FRIES	

*Items may be served raw or undercooked and/or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.