



HAPPY HOUR

3PM - 7PM DAILY

DRAFT 8

SKYDUSTER "SUPER DRY" LAGER, LOS ANGELES, CALIFORNIA

SMOG CITY "LITTLE BO PILS" PILSNER, TORRANCE, CALIFORNIA

MADEWEST "MW" HAZY IPA, VENTURA, CALIFORNIA

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

FORBIDDEN FRUIT

Neft Vodka, Jasmine Green Tea - Lychee Compound, Lemon Juice,
Sparkling Wine

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 MANGO MARGO

Corazon Tequila, Mango Magic, Lime Juice, Aperol

17

KEEP IT COOL

Aviation Gin, Cucumber, Lime, Simple Syrup

18

LA DOLCE VITA

Sarti Rosa, Campari, Sparkling Wine, Soda Water

17

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

SPARKLING	GLS/BTL
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
RIESLING, Hubert Meyer, Alsace	15/57
SAUVIGNON BLANC, J. De Villebois, Pouilly-Fumé	20/68
ORANGE & ROSÉ	
ORANGE OF SAUVIGNON GRIS, Horse & Plow, Alexander Valley	18/61
ROSE, RUMOR, Côtes de Provence, France	19/85
RED	
CABERNET SAUVIGNON, Mac & Billy “M”, Paso Robles	18/68
GRENACHE/SYRAH/MOURVEDRE, Frequency, Santa Barbara	18/61
RED BLEND, Cordant, Paso Robles	18/68

BEERS

DRAFT	
Skyduster Beer “Super Dry” Lager, Los Angeles	12
Smog City “Little Bo Pils” Pilsener, Torrance, California	
Madewest “MW” Hazy Ipa , Ventura, California	
CAN (16 oz.)	
Trademark Brew “Viking” Blonde	12
Harland Brewing “ Hazy IPA”	
LA Bodega Brewing “Buena Suerte” Lager, Whittier	
CAN (12 oz.)	10
Pacífico, Lager, Mexico	
Stone Buenaveza Salt & Lime Lager	
Modern Times Beer “Orderville” Hazy IPA, San Diego	
Best Day Brewing “Kölsch-Style” NA, Sausalito	

BITES

ARTICHOKE SPINACH DIP (GF) (VEG)	19
TORTILLA CHIPS	
TEMPURA SQUASH BLOSSOMS (VEG)	19
BURRATA CHEESE, TOMATO CONFIT, PEPITA PISTOU	
CHICKEN WINGS	18
LEMON PEPPER, CALIFORNIA HOT SAUCE, BLUE CHEESE DRESSING	
TUSCAN KALE CAESAR SALAD (VEG)	18
BUBU ARARE, OLIVE OIL CROUTONS, AGED PARMESAN, CHEESE CLASSIC DRESSING	
SALMON* 11 + CHICKEN 9 HANGER STEAK 12 SEARED TUNA 12	
AHI TUNA TARTARE* (GF)	29
AVOCADO MOUSSELINE, PICKLED CUCUMBER, CITRUS VINAIGRETTE, SWEET POTATO CHIPS	
FRENCH FRIES or SWEET POTATO FRIES (GF)	12
KETCHUP / MAPLE-CHIPOTLE YOGURT	
DIRTY CHICKEN TENDERS	18
CALABRIAN CHILI PEPPER SAUCE, BLUE CHEESE DRESSING	

PIZZA

DETROIT STYLE PAN PIZZA	20
WISCONSIN BRICK CHEESE, HOUSE MARINARA, MOZZARELLA CHEESE, BASIL	
PEPPERONI	22
PIZZA BY THE SLICE (Available For Happy Hour Only)	8/6
PEPPERONI / DETROIT STYLE	
ADD BURRATA +\$4	

HANDHELDS

FISH TACOS*	23
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	24
MAINE LOBSTER, KNUCKLES AND CLAWS, CLARIFIED BUTTER	
FRENCH FRIES OR SWEET POTATO FRIES +\$6 ADD BACON \$4	
LEMON BROWN BUTTER SHRIMP ROLL	22
BROWN BUTTER AIOLI, BRIOCHE ROLL	
GRILLED CHEESE	17
DEMI GLACE BRAISED ONIONS, FONTINA, GRUYERE, PARMESAN CRUSTED SOURDOUGH	
FRENCH FRIES OR SWEET POTATO FRIES +\$6 ADD BACON \$4	
PORK BELLY BAO BUN	21
BLACK PEPPER SAUCE, FRESNO CHILES, DAIKON, CARROTS	

*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.