

Bites

Fresh Oysters*  (6 minimum)
chefs selection 2.5

Shrimp Cocktail  (2 pieces) 6

Mini Salmon Poke Bowl* 9
hijiki seaweed, rice, sesame-soy

Homemade Empanada 7
hand-cut steak, Oaxaca cheese, potatoes

Spicy Tuna Roll* 9

Goat Cheese Croquettes  8
guava jam

Bacon Wrapped Dates 8
linguiça, manchego, dijon mustard aioli

Pig Ear Papaya Salad 9
micro cilantro, sweet chili,
jalapeño, pad thai sauce

Seasoned Fries   5
old bay spice

Happy Hour

 vegetarian  gluten free  vegan

*Consuming raw or undercooked meats, poultry, shellfish, seafood or eggs may increase your risk of foodborne illness. A discretionary gratuity of 18% will be added to parties of 6 or more.

Draft & Can Beer 7

Las Vegas Brewing Co “Vegas Light”

lager, nevada, 4.2% abv

Stone Buenaveza

mexican style lager, california, 4.7% abv

Blue Moon

wheat ale, colorado 5.4% abv

Big Dogs, “Peace Love & Hoppiness”

american pale ale, nevada, 6% abv

Cocktails 8

Mojito

premium rum, mint, fresh lime juice

Strawberry Balsamic

*premium vodka, lime juice, maple syrup,
balsamic, fresh strawberries*

Blackberry Sour

premium gin, blackberry, citrus

La Isla

premium tequila, mango, lemon

Spicy Mango Margarita

jalapeño-infused tequila, lime agave

Wine By The Glass 8

Avissi, Prosecco

veneto, italy

Pinot Grigio, Ruffino “Lumina”, Friuli

delle venezie, italy 2023

Pinot Noir, Sea Sun

central coast, california 2021

