



Bar Menu

Happy Hour 3-7
\$4 off Bites, SOCA Cocktails & Glass Wine,
\$2 off Drafts
On the Bar & Patio Daily

Bites

Pigs In A Blanket

House Made Sausage, Pretzel Dough
12

Sausage Flatbread

*Manchego, Fontina, Olive Tapenade,
French Garlic Sausage, Herb Oil
& Fresno Chiles*
13

Schwarma Sliders

*Charmoula Marinated Beef, House Made Pita,
White Bean Hummus, Pistachio Tatziki*
13

Smoked Trout Toast

*Herb-Whipped Goat Cheese, Chilled Ocean
Trout, Pickled Onion, Capers & Fennel*
12

Porterhouse Sliders

*House Grind, Truffle Cheese, Garlic Aioli,
Sautéed Onion & Crispy Shallots,
Demi-Glace - House Made Roll*
18

Peruvian Lobster Roll

*Claw and Tail, Aji Amarilla-Lime Aioli,
Pico de Gallo, House Pickled Jalapenos*
20

Cheese Plate

Chef's Choice (3) House Bread, Fruit
14

Fish Tacos

*Pineapple-Ginger Grilled Opah, Chile Crema,
Green Papaya Slaw - House Made Potato Chips*
16

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs may increase your risk of foodborne illness. All aioli made from raw egg. Not all ingredients are listed - please advise your server if you have food allergies. We welcome your well-behaved children.