

## B BAR - HAPPY HOUR MENU

TUESDAY - FRIDAY 4:00-7:30

### *artisan charcuterie board* \$12

{FRA' MANI} SOPPRESATA, SALAMETTO

{LA QUERCIA} PROSCIUTTO AMERICANO, PROSCIUTTO PICCANTE

### *artisan cheese board* \$12

CYPRESS GROVE CHEVRE, PT. REYES BLUE, SAINT ANDRE TRIPLE CREAM,  
MEDORO PECORINO

### *dollar oysters*

FRESH DAILY SELECTION

### *\$6 each*

WARM MARINATED OLIVES

TRUFFLE FRIES SEA SALT, HERBS

BABY ARUGULA MEYER LEMON, SHAVED PECORINO

SMALL BOWL OF MUSSELS WHITE WINE, CHERRY TOMATO, BASIL

VEGETABLE BRUSCHETTA

BUFFALO MOZZARELLA SHAVED NOSTRANO SALAMI, FRIED HERBS

### *happy hour drink specials*

GINGER RICKEY GIN, FRESH LIME, HOUSE MADE GINGERALE \$5

WELL DRINKS \$5

TRUMER PILSNER \$4

SANGRIA HOUSEMADE WITH RED WINE, RUM, BRANDY, FRESH SQUEEZED JUICES & SEASONAL FRUITS  
(\$5/GLASS OR \$10/CARAFE)

PRIVATE EVENTS: 415.794.6569

CORPORATE - WEDDING - BIRTHDAY - COCKTAIL PARTY - LATE NIGHT