

S · A · L · T

happy hour

4pm-6:30pm

BAJA FISH OR BRAISED SHORT RIB TACOS 7

alaskan cod fried or braised short rib , shredded green cabbage, salsa fresca & crema

AVOCADO HUMMUS (GF W/O INDIAN BREAD) 8

house-made avocado hummus, indian bread and vegetable "crudités"

JAPANESE YELLOWTAIL "CEVICHE" 9

cucumber, jalapeño, yuzu and olive oil

KASEKRAINER BRATWURST 10

emmenthaler cheese, brioche, mustard

SHINGOKU OYSTERS, WASHINGTON, 2 BUCKS EACH

HAND CUT KENNEBEC POTATO "FRENCH FRIES" 5

brown butter aioli

FRIED CHICKEN 7

hot sauce butter

JUMBO MEXICAN PRAWNS 12

cocktail sauce

SMOKED SALMON PIZZA 13

grilled indian bread, smoked salmon, capers, crème fraiche, chopped egg

CHOP CHOP SALAD 7

seasonal items chopped and tossed with oregano vinaigrette

DRAFT BEER 5

Bud Light
Stella Artois
Strand Beach House Amber
Santa Monica Wit

BEER BY THE BOTTLE 5

DOMESTIC	IMPORT
Budweiser	Blue Moon
Sierra Nevada	Corona
Coors Lite	

WINE 6

Chardonnay
Pinot Grigio
Cabernet Sauvignon

WELL COCKTAILS 6