

happy hour 3 pm—6 pm everyday!

oysters on the half shell \$1 each
mignonette | atomic cocktail sauce

ahi tuna poke

crispy wontons | sesame noodle salad | wasabi

grilled jumbo shrimp cocktail gfm
atomic cocktail sauce | blistered lemon

crispy crab cake

tarragon aioli | blistered lemon

sake steamed mussels gfm

grilled sourdough | spicy thai red curry sauce

mac & cheese

caramelized shallots | garlic | herb crust

grilled artichoke

parmesan herb crust | blistered lemon
tarragon aioli

caesar gfm

romaine | olive oil croutons | asiago
anchovies | caesar dressing

olive oil grilled maitake mushroom gfm
blistered lemon | tarragon aioli

cheesemonger's board gfm

assorted local and imported cheese | fully loaded
w/ chef's homemade condiments | herb crostini

crispy brussels sprouts gfm

goat cheese | toasted almonds | balsamic glaze

angus beef sliders

house pickles | aged cheddar | smoked bacon
chili jam

chicken wings gfm

buffalo or bbq | blue cheese dressing

burrata with baby arugula greens gfm
alaskan wild roe | truffle honey | balsamic
herb crostini



mini street taco bar

fresh cilantro | apple cider slaw | chipotle & serrano cream
3 each

slow roasted chicken

blackened shrimp

chefs seafood of the day

prime filet mignon

mini street taco board

try all of them 2 of each. no substitutions please

happy hour drinks

rickey's private label wines

chardonnay | sauvignon blanc
cabernet | merlot

sparkling

villa sandi prosecco nv

well martini's

martini, cosmo, lemon drop

draft beers

schrimshaw, tremor lager

well cocktails

vodka, gin, rum, tequila,
whiskey + mixer

rickey's margarita

tequila | fresh lime
agave nectar | salt rim