

SOCIAL HOUR MENU

WINGS & TENDERS

BONE IN WINGS (5 pce) (GF) 9

BONELESS TENDERS (3 pce) 8

Choose naked or tossed
house made buffalo, spicy Koreatown,
smoked bbq, hot cheetos 22

TUNA POKE NACHOS* (GF)

sambal mayo, nori, lemon soy, avo, tobiko caviar 11

LOCAL WAHOO CEVICHE (GF)

leche de tigre, chilies, burnt citrus 11

FRIED CHEESE (GF, VGT)

halloumi, pomegranate, za'atar, sumac, mint 10

BANG BANG SHRIMP (GF)

sweet & hot chilies, pineapple guava pico de gallo 10

FRIED CAULIFLOWER (GF, VGT)

harissa citrus mayo, smoked paprika, scallions 8

BLACKENED FISH TACOS (GF)

local mahi, cabbage slaw, cilantro lime aioli,
avo, corn tortilla 11

SLIDERS

grass fed beef, caramelized onions, house sauce 9

BUFFALO CHICKEN SLIDERS

fried thigh, house made hot sauce, blue cheese 9

PEPPERONI PIZZA

tomato, mozzarella, pecorino 11

BUFFALO CHICKEN PIZZA

tenders, buffalo blue cheese, mozzarella,
charred red onion 11

FROZENS 10

FROSE

Ketel One vodka, St Marguerite
"Symphony" Rose, Strawberry

MARGARITA

Don Julio Blanco tequila, lime, agave
(watermelon, mango, strawberry)

COCKTAILS 8

AVENUE BARBIE

Tito's handmade vodka, St. Germain,
watermelon, jicama, lemon, mint

SPICY PALOMA

Blanco Tequila, grapefruit, lime

FIERO SPRITZ

Grey Goose L'Orange Vodka, martini & rossi Fiero

TOASTED PINA

Silver tequila, papaya, coconut cream, lime,
angostura bitters, coconut flakes martini &
rossi Fiero

SPICY CINDY

Jalapeno Infused Tequila, lime, agave nectar,
orange bitters, salted rim

ESPRESSO MARTINI

Absolut Vanilla Vodka, Owen's espresso mix,
shaved dark chocolate

BEER

Domestics - 4 Imports - 5

WINE 8

ROSE

St Marguerite "Symphonie", Cotes De Provence, FR

RED

Cabernet Sauvignon, Tribute, CA

Red blend, Unshackled by The Prisoner Wine Co., CA

WHITE

Sauvignon Blanc, Kim Crawford, Marlborough, NZ

Sauvignon Blanc, Benziger, CA

Pinot Grigio, Gabbiano, Veneto Italy

Chardonnay, Bravium, Russian River Valley, CA

Prosecco, La Marca, Italy

(GF) Gluten Free • (VGN) Vegan • (VGT) Vegetarian

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
Menu items may contain or come in contact with common food allergens, If you have a food allergy or special dietary requirement please inform your server