

Happy Hour

MONDAY TO FRIDAY · 3 TO 6 PM

COCKTAILS \$6

Laurie's Old Fashioned

bourbon infused with apricot, orange and angostura bitters, turbinado

Margarita

blanco tequila, habanero infused dry curacao, lime,
agave nectar

Ocean Water

rum, ginger, coconut, lime



WINE \$6

Red · White · Sparkling · Rosé

DRAFT BEER \$4

Oasis...London Homesick...4.9%

Back Pew...Sweet Salvation...6%

Lagunitas...IPA...6.2%

BARTENDERS PICK \$6

Naked Nun / Fire & Damnation

BITES \$5

Jalapeño Poppers

crisped fresh jalapeños filled with cream cheese and black pepper bacon
served with ranch dressing

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Salmon Crudo

thin sliced salmon with jalapeño ponzu, apple and cucumber julienne

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Smoked Chicken Nachos

crisp tortilla strips piled with guajillo smoked chicken and queso blanco
topped with chunky guacamole and sour cream

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Short Rib Poutine

handcut fries topped with white cheddar and braised short ribs in rich brown gravy

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SF Spicy Chicken

crispy thin breast tossed in tangy hot sauce served with chunky
blue cheese dressing and vegetable sticks

State Fare
KITCHEN & BAR