



Happy Hour Menu

12 for 12

OYSTERS ON THE HALF SHELL

house mignonette | house hot sauce **GF**

RADIUS® STACKED SUSHI

salmon | crispy rice | unagi sauce | spicy mayo | tobiko | *make vegan with watermelon sashimi*

RADIUS® GOAT CHEESE SPRING ROLLS

red wine + onion jam **V**

KOREAN FRIED CHICKEN SLIDERS

potato roll | slaw | gochujang sauce

BEEF TATAKI

daikon + carrot slaw | ponzu sauce | crispy garlic chips | green onion | togarashi spice **GF**

KALBI WONTON NACHOS

braised beef | pickled onion | scallions | spicy mayo

MAPLE MISO BRUSSELS

maple balsamic | miso aioli | crispy onions **V GF**

ROASTED BABA GHANOUSH

harissa | sunflower dukkah | preserved lemon | pepitas | paratha **VG** cauliflower pita **GF - add 4**

TRUFFLE FRIES

white truffle oil | Parmesan | roasted garlic aioli **GF V**

APPLEWOOD SMOKED

JERK CHICKEN WINGS

24 hour marinated + slow smoked | corn coleslaw | housemade ranch **GF**

URESHII SALAD

Napa cabbage | radicchio | pickled daikon | carrots | cucumber | scallions | sesame seeds | crunchy vermicelli noodles | pear + ginger vinaigrette | goat cheese **GF**

ESPRESSO MARTINI

Courvoisier VS | Kahlúa | vodka | vanilla | espresso 2oz

Bar

WINE 9oz for 6oz

RAILS 6

BOTTLES 6

menu available daily 3pm to 5pm