



HAPPY HOUR MENU

BAR BITES

Fried Pickles spicy ranch	\$6
Guacamole cilantro, blue corn chips, cotija	\$7
House Baked Flatbread arugula, spanish chorizo, white cheddar, cotija, pickled red onion, chimichurri	\$11
Ceviche white fish, serrano, cucumber, red onions, celery, cilantro, leche de tigre, blue corn chips	\$9
Crispy Hot Wings asian buffalo, sesame, ranch	\$9
Brisket Sliders moroccan spice braised brisket, caramelized onion, provolone, horseradish on brioche buns	\$9
Fried Calamari chipotle aioli, capers, lemon	\$10
Seared Beef Sashimi shimeji mushrooms, ginger, green onions, roasted tomato, chili oil ponzu	\$10
Duck Confit Toast foie gras butter, cocktail cherries, pecorino	\$11
Poke Tacos ahi tuna, wakame, guacamole, radish, green onion, spicy ponzu, sesame seeds	\$10

HARBOR HAPPY HOUR MEAL

Harbor House Burger + Peroni (fries + \$2)	\$15
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HAPPY HOUR BEER

Peroni Lager, Italy	\$4
House Beer, Venice CA	\$4

RED, WHITE + ROSÉ

White , Claude Val, FR, 2016	\$7
Red , Proverb Pinot Noir, CA 2017	\$7
Rosé , La Vieille Ferme, FR, 2016	\$7

HAPPY HOUR COCKTAILS

Moscow Mule	\$8
Old Fashioned	\$8