



HAPPY HOUR – ALL DAY, EVERY DAY

TWO-FOR-ONE
CRAFT COCKTAILS,
HOUSE SPIRITS,
BOTTLED BEER &
WINES BY THE GLASS

“TWO BUCKS A SHUCK,” DAILY SELECTION
OF EAST & WEST COAST OYSTERS

condiments

choice of cantaloupe-gazpacho mignonette, lemon,
red wine mignonette, cocktail sauce, fresh horseradish

snacks

WAFFLE FRITES sea salt, parsley, grana padano 5

WARM OLIVES rosemary, orange peel 7

GRILLED SKEWERS (market fish or filet mignon)
israeli salad, chimichurri, pan con tomate 8 / 9

GRILLED FLATBREAD
tomato, three cheeses & basil or prosciutto, fig & arugula 9 / 14

POACHED SHRIMP & CRUDITÉ
saffron aioli, herbed crème fraîche, cocktail sauce 14

ARTISAN CHEESE & CHARCUTERIE BOARD
daily selections, accoutrements, grilled bread 18

soup & salads

BIG HEART ARTICHOKE & COCONUT SOUP
curry, lime 6

LITTLE GEM BISTRO shaved radishes, sungold tomatoes,
sherry-herb vinaigrette, comté 8

add roasted chicken (5), poached shrimp (6),
grilled market fish (7), or filet mignon (8) skewers

AHI TUNA POKE & PINEAPPLE avocado, seaweed,
macadamia nuts, sesame-lime citronette 15

CRAB WALDORF endive, pink lady apples,
candied walnuts, yogurt-lemon dressing 17

handhelds

(served with little gem salad or waffle frites)

GREEN GODDESS CHICKEN “SUB”
tomato, roasted pepper-olive tapenade,
cucumber, grapes 14

MAVEN “BLT” BURGER
tillamook cheddar, pickled red onion,
special sauce, brioche 16

FRENCH ONION “DIP”
shaved prime rib, caramelized onion jam,
comté, horseradish aioli, au jus 17

MAINE LOBSTER ROLL
lemon-kewpie mayo, old bay, celery salad 19

sweets

SORBET & BERRIES
mint, vanilla 6

KEY LIME PIE
key lime sorbet, chantilly cream 7

BANANA SPLIT
three ice creams, banana brûlée,
hot fudge, caramel, pecans 8