

# SER

STEAK + SPIRITS

happy hour 5-6:30 pm m-f

\$2 off bottled beer | \$2 off specialty cocktails

\$8 joel gott cabernet, & sterling chardonnay by the glass

1/2 price select bottles of wine | \$70 Louis Roederer Champagne

## bar bites

shrimp cocktail | house made cocktail sauce & horse radish cream | 9

spicy drunken crab dip | grilled garlic french baguettes | 13

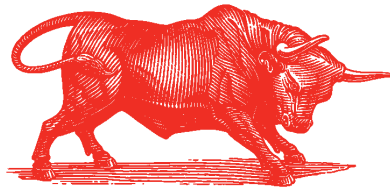
fried oyster | sriracha aioli | 3 each

grilled kalbi short ribs | with house made kim chee | 15

lobster tostadas | tobiko caviar and cilantro crème | 14

fried sonoma duck wings | spicy plum sauce | 10

marinated olives | rosemary, local extra virgin olive oil, calabrian chili flakes | 5



CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS,  
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

kyle jones | Executive Chef |