

# HUNTRESS HAPPY HOUR

## FOOD FEATURES

**Fresh Baked Parker House Rolls** 6  
trio of butters

**Bone Marrow Oysters** 9  
baja oysters, bone marrow butter, tarragon

**Salmon Tartare Bites** 9  
preserved lemon, black lime, mint,  
smoked egg yolk, ice plant

**Little Gem Caesar** 10  
baby gem lettuce, chicken tuile, parmesan,  
caesar dressing

**Lobster Curry Soup** 9  
panang style curry, poached maine lobster,  
truffle caviar

**House Cut Parmesan Truffle Steak Fries** 9

**Gnocchi Mac and Cheese** 9  
three cheese mac sauce, garlic breadcrumbs,  
chives

**Katsu Style Sandwich** 29  
filet, toasted brioche, mushroom sake sauce

**Hamachi Crudo** 16  
hamachi, puffed grains, avocado mousse,  
calamansi vinaigrette

**Steak Tartare** 12  
flannery zabuton, sun-dried tomato tapenade,  
flax seed crackers

### **Steak Frites** 23

served with truffle fries, herb butter, port wine demi glace

## COCKTAIL FEATURES 9

**Day Break**  
suntory roku gin, soto junmai ginjo sake, housemade  
melon liqueur, cucumber rice syrup, lime

**Two In The Bush**  
jalapeño infused blanco tequila,  
blackberry shrub, lime

**Before Midnight Comes**  
tito's vodka, kahlúa especial, branca menta,  
dropkick coldbrew, cream

**Iwai Old Fashioned**  
mars iwai blue label, kurozato black sugar,  
housemade shiso bitters

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## WINE FEATURES 9

**Langlois, Chateau Brut Rose, France**  
**Armida, Sauvignon Blanc, CA**  
**Fleurs de Prairie, Rose, France**  
**Senorio de Pecina, Rioja, Spain**  
**DAOU Cabernet Sauvignon, Paso Robles, CA**

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## DRAFT BEER 6

**Stella Artois, Belgian Pilsner 5%**  
**Kirin Ichiban, Japanese-style Lager 5%**