

HUNTRESS HAPPY HOUR

FOOD FEATURES

Fresh Baked Parker House Rolls 6
trio of butters

Salmon Bites 10
norwegian cured salmon, liliput capers & rye cream,
everything seasoning, fresh dill

Little Gem Caesar 9
baby gem lettuce, chicken tuile, parmesan,
caesar dressing

Lobster Curry Soup 10
panang style curry, truffle caviar

Parmesan Truffle 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
dry aged beef, sundried tomato tapenade,
confit egg yolk, serrano chili

Steak Frites 25

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

COCKTAIL FEATURES 9

Ube Highball
maker's 46 bourbon, ube, lavender,
lemon, effervesence

Embered
patron silver, aperol, hibiscus,
togorashi, lime, grapefruit

Before Midnight Comes
absolut vodka, kahlúa especial, branca menta,
dropkick coldbrew, cream

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

WINE FEATURES 9

Langlois, Chateau Brut Rose, France
The Fableist 053, Sauvignon Blanc, CA
Bieler Pere & Fils Rose Cuvee Sabine,
Rose, France
Senorio de Pecina, Rioja, Spain
DAOU Cabernet Sauvignon, Paso Robles, CA

DRAFT BEER

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