

Sailfish

Happy Hour Menu

Small Plates

castlefranco salad 7

goat cheese, apple batons, spiced walnuts,
green apple vinaigrette

arugula beet salad 8

red and golden beets, candied pistachio,
herb whipped ricotta, honey dijon vinaigrette

oysters on the half shell*

3pc 10 | half dozen 18

on the half shell, strawberry infused mignonette

aguachile* 8

rockfish, guajillo aguachile, jicama,
raindog farm micro greens, cilantro

prawn cocktail 12

house made cocktail sauce

anchovy crostini 6

tomato jam, arugula, spanish anchovies

marinated mushroom crostini 4

herbed whipped ricotta, microgreens

triple fried potatoes 9

garlic confit potatoes, basil parmesan aioli

seafood chowder 11

smoked salmon cream sauce, leeks,
red bell peppers, thyme oil

crab cake 15

bearnaise, tomato jam, microgreens

Drinks

house old fashioned 10

old forester barrel aged bourbon, demerara, house old fashioned bitters

pineapple daiquiri 10

house pineapple rum, lime, house macadamia orgeat

house gin & tonic 10

house's choice gin, tonic, lime

espresso martini 10

espresso infused crop vodka, sarsaparilla, pecan cordial,
demerara, cold brew

house wine 10

red, white, or bubbles

draft beer 5

menu crafted with love for your enjoyment. no substitutions or alterations. menu is subject to frequent change.
*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
there will be a 20% added gratuity to parties of 6 or more and to any missing or unsigned checks.