



## HAPPY HOUR

WEDNESDAY TO SUNDAY 3PM TO 5.30PM

PREMIUM EAST COAST OYSTERS  
\$2.50/ pc (minimum 6 pieces per order)  
champagne mignonette, fresh horseradish, lemon

PRAWN COCKTAIL \$14  
marie rose, lemon, micro herbs

DUNGENESS CRAB & UNI DIP \$15  
Truffle Chips

IBERICO & SEAFOOD CONSERVAS TOAST \$14  
spanish sardines in chili oil, anchovies, gordol olives  
aged manchego, fresh grilled sourdough

CHARCUTERIE & CHEESE BASKET \$19  
french charcuterie, brie, cultured butter  
lavender honey, toasted demi baguette

STEAMED MUSSELS \$18  
fresh mussels, spanish spicy chorizo  
fresh tomatoes, white wine butter  
grilled bread

TRUFFLE GRUYÈRE FRITES \$11  
garlic aioli

## DRINKS

Glass of Bubbles \$6

Glass of wine \$1/oz | 6oz or 9oz  
red, white, or rose

OLC Sangria \$6 | Feature Cocktail \$6

Beer \$6

————— \$40 Bottles —————

Chandon Brut, Sparkling Wine  
Ultimate Provence Rosé  
Ormarine (picpoul de pinet)  
Domaine de Christia 'Vielles Vignes' CDR