

# [HAPPY HOUR]

## Bites

### **Brussels Sprouts | \$6**

bacon, green apple, pickled  
mustard seeds

### **French Fries | \$6**

garlic, parsley, parmigiano reggiano,  
lemon-garlic aioli

### **Blistered Shishito**

### **Peppers | \$8**

soy glaze, basil, toasted peanuts

### **Chicken Wings | \$8**

dry cajun style or buffalo sauce,  
blue cheese

### **Local Burrata Crostini | \$10**

avocado mash, pickled red onions,  
tobacco onion, fresh herbs

### **Tuna Poké | \$10**

sesame soy sauce, macadamia nuts,  
green onion, avocado, wakame, crispy  
wonton chips

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## Cocktails | \$10 each

### **Rosé All Day**

light & refreshing vodka cocktail  
with lemon and grapefruit

### **Juan Pablo**

for the spicy mezcal  
cocktail lovers

### **Doctor's Orders**

a take on a hot toddy, served cold

### **Gypsy King Spritzer**

sparkling citrus cocktail

### **Balboa Private Selection**

### **Old Fashioned**

a classic served with woodford  
reserve bourbon

### **House Manhattan**

an american favorite made with  
westland sherry cask whiskey

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## Wines by the Glass

### **Sparkling | Piper Sonoma Brut | \$8**

Sonoma, CA

### **Chardonnay | Sonoma Cutrer | \$9**

Napa, CA

### **Sauvignon Blanc | Heitz | \$9**

Napa, CA

### **Cabernet Sauvignon | Justin | \$12**

Paso Robles, CA

### **Pinot Noir | Maison St Vivant | \$9**

Bourgogne, France

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## Beers on Tap | \$7 each

4:00–7:00 pm . Weekdays

12:00–3:00pm . Weekends

@aokitchenandbar

