



TOWNSEND TROPICAL HOUR

FOOD

Heirloom Carrot Hummus \$19

tahini carrot hummus, roasted baby carrots, toasted pine nuts, smoked paprika, grilled rosemary olive bread

Townsend Poke Bowl \$25

yellowfin tuna, black pearl salmon, arame seaweed salad, pickled ginger, mango reduction

Baked Oysters \$34

andouille sausage, spinach, sambucca, fontina, crispy potato strings

Smoked Brisket Smash Burger Sliders \$16

caramelized onion jam, aged white cheddar, toasted brioche, bread and butter pickle slaw

Grilled Focaccia Flatbread \$24

roasted garlic, fresh mozzarella, olive and roasted pepper relish, frisee, fresh mission figs

DRINKS

Buena Gente \$17

patron reposado, pineapple, cucumber, cilantro, lime and agave

Passion Fruit Mezcal \$15

cimarron tequila, agave, passion fruit puree, vida mezcal, lime juice

Permanent Lover \$16

diplomatico rum, plantation pineapple rum, demerara, pineapple, lime

Pineaperol Spritz \$15

aperol infused with roasted cocoa nibs, pineapple syrup, prosecco

