

HOMER ST.

CAFE AND BAR

HAPPY HOUR

Everyday from 2:30pm-5:30pm

CHICKEN WINGS | 14

salt & pepper, buttermilk ranch

CASHEW ONION DIP | 15

lavash, vegetable crudités

FRESHLY SHUCKED OYSTERS | 2.5/EA

locally sourced, cocktail sauce, mignonette, lemon

STEAK TARTARE | 18

smoked crème fraîche, Farm House clothbound cheddar, tater tots

CHICKEN FRIED OYSTER MUSHROOMS | 16

Pemberton Meadows mushrooms, kombu emulsion

BURRATA | 23

house baked focaccia, Bomba

ALBACORE TUNA CRUDO | 21

chili, peanut, cucumber, coriander

HICKORY HONEY HAM | 18

house smoked ham, pimento cheese, dill pickle, baguette

MANILLA CLAMS | 18

pork jowl, Goat's Horn chilis, Cannellini beans

HSCB BURGER | 19

cheese, shredded lettuce, bacon, burger sauce, fries

HOUSE FRIES & AIOLI | 7

THE CONSUMPTION OF RAW OYSTERS POSES AN INCREASED RISK OF FOODBORNE ILLNESS.
A COOKING STEP IS NEEDED TO ELIMINATE POTENTIAL BACTERIAL OR VIRAL CONSUMPTION.

BEVERAGES

COCKTAIL \$2 OFF (SEE BACK)

WISHBONE LAGER | 5

DRAUGHT BEER (SEE BACK) | 6

HOUSE WHITE, ROSÉ & RED | 7/29

BUBBLES | 7/29

WELL HIGHBALLS | 5

COCKTAILS

HOMER GIBSON | 19
Fords Gin, Miro Vermut Extra Dry,
house pickled onion

CUCUMBER NEGRONI | 16
Romeo's cucumber gin, Campari,
cucumber infused Lillet Blanc

ELDERFLOWER AVIATION | 16
Beefeater gin, Giffard violette,
lemon, purple elderflower foam

SPICY ORANGE MARGARITA | 16
El Jimador Blanco, Ancho Reyes Verde, Aperol,
acidified orange juice, Tajin

KENTUCKY MIST | 17
Maker's Mark, Grand Marnier,
Earl Grey syrup, lemon, egg white

KEY LIME COSMOPOLITAN | 16
Northern Keep vodka, Liquor 43, lime, syrup

YUZU 75 | 17
Citadelle gin, Choya yuzu,
lime, sparkling wine

ESPRESSO MARTINI | 16
Absolut, Kahlua, espresso

ASK ABOUT OUR
ADDITIONS MENU

DRAUGHT BEER

6

16 OZ

GUEST TAP

SLOW HAND BEER COMPANY 'WEST COAST PALE ALE'
POWELL BREWERY X HSCB COLLAB HAZY IPA
STEAMWORKS 'NITRO STOUT'
