

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

*minimum 6 oysters

STEAK TARTARE | 18

smoked crème fraîche, Farm House clothbound cheddar, tater tots

CHICKEN FRIED OYSTER MUSHROOMS | 16

Pemberton Meadows mushrooms, kombu emulsion

BURRATA | 23/32

Hanna's hot honey, corn bread, sorghum, bee pollen

ALBACORE TUNA CRUDO | 21

chili, peanut, cucumber, coriander

HICKORY HONEY HAM | 18

house smoked ham, pimento cheese, dill pickle, baguette

GARLIC SQUID | 18

Humbolt squid, anatto seed, chilies, crispy garlic, scallions

HSCB BURGER | 19

cheese, bacon, burger sauce, shredded lettuce, pickle, onion, 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 | 6

DRAUGHT BEER (SEE BACK) | 7

HOUSE WHITE, ROSÉ & RED | 7/29

BUBBLES | 7/29

WELL HIGHBALLS | 5

COCKTAILS

CUCUMBER NEGRONI | 18

Hendrick's Gin, Campari,
cucumber infused Lillet Blanc

ELDERFLOWER AVIATION | 16

Hayman's 'Exotic Citrus' Gin, Giffard Violette,
lemon, purple elderflower foam

SPICY ORANGE MARGARITA | 16

Gran Centenario Plata, 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

CRIMSON SOUR | 17

Elephant 'Streight' Gin, Campari, Cinzano Rosso,
grapefruit cordial, lemon, vegan foamer

ESPRESSO MARTINI | 16

Absolut, Kahlua, espresso

ASK ABOUT OUR
ADDITIONS MENU

DRAUGHT BEER

7
16 OZ

GUEST TAP

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