

# HOMER ST.

CAFE AND BAR

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## HAPPY HOUR

Everyday from 2:30pm-5:30pm

CHICKEN WINGS | 12

salt & pepper, buttermilk ranch

CASHEW ONION DIP | 14

lavash, vegetable crudités

FRESHLY SHUCKED OYSTERS | 2.5/EA

locally sourced, cocktail sauce, mignonette, lemon

STEAK TARTARE | 16

smoked crème fraîche, Farmhouse clothbound cheddar, tater tots

CHICKEN FRIED OYSTER MUSHROOMS | 14

kombu emulsion

BURRATA | 22

house baked focaccia, arugula pesto

ALBACORE TUNA CRUDO | 19

fingerling potato, olive, tonnato sauce

THE BIG BOARD | 29

fennel salumi, Pecorino Romano, la Sauvagine, chicken rillettes, accoutrements, lavash (serves 2-4 people)

SPICY PORK JOWL | 15

chili sauce, cucumber, crispy shallots, cilantro

HSCB BURGER | 17

cheese, shredded lettuce, bacon, burger sauce, fries

HOUSE FRIES & AIOLI | 6

## 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

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## COCKTAILS

### COEUR NOIR | 16

Woodford Reserve, Cinzano Rosso,  
Cynar, cardamom and black walnut bitters

### CUCUMBER NEGRONI | 16

Romeo's cucumber gin, Campari,  
cucumber infused Lillet Blanc

### FRONTENAC | 17

Glenmorangie X, Olorosso sherry,  
tangy maple syrup, bergamot bitters, soda

### ICARUS | 18

Angel's Envy, Aperol, Averna, lemon

### KENTUCKY MIST | 17

Maker's Mark, Grand Marnier,  
Earl Grey syrup, lemon, egg white

### MADELEINE | 20

Hayman's Exotic Citrus gin,  
Fords 'Officer's Reserve' Navy Strength gin,  
Noilly Prat Dry, Yellow Chartreuse, basil oil

### YUZU 75 | 17

Citadelle gin, Choya yuzu,  
lime, sparkling wine

### ESPRESSO MARTINI | 15

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

STORM 'BLACK PLAGUE' STOUT 9%

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