

# 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 & PROSCIUTTO | 22

Calabrian chili, grilled sourdough baguette

ALBACORE TUNA CRUDO | 18

cured tomato, black olive, cucumber, basil

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

### SPICY PASSIORITA | 16

Jalapeño infused El Jimador blanco, passion fruit syrup,  
lime, mezcal spritz, smoked Maldon salt

### BEAUTIFUL & DANGEROUS | 15

Worthy Park Silver Rum, Sauternes,  
pineapple shrub, Angostura, saline

### RUBY RED | 15

Beefeater, St-Germain, Campari,  
Noilly Prat Dry, lime

### ROADRUNNER | 15

Northern Keep vodka, Campari,  
pineapple, lime, raspberry syrup

### 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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