

# 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, Farmhouse clothbound cheddar, tater tots

CHICKEN FRIED OYSTER MUSHROOMS | 16

kombu emulsion

BURRATA | 23

house baked focaccia, arugula pesto

ALBACORE TUNA CRUDO | 21

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 | 17

chili sauce, cucumber, crispy shallots, cilantro

HSCB BURGER | 19

cheese, shredded lettuce, bacon, burger sauce, fries

HOUSE FRIES & AIOLI | 7

## 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

### COEUR NOIR | 16

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

### CUCUMBER NEGRONI | 16

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

### ELDERFLOWER AVIATION | 16

Beefeater gin, Giffard violette,  
lemon, purple elderflower foam

### ICARUS | 18

Angel's Envy, Aperol, Averna, lemon

### 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'

---