

HAPPY HOUR

The
LOCALE

EVERYDAY 4PM - 7PM

BITES & APPETIZERS

BEEF EMPANADA

Served with cilantro aioli

5

SPINACH EMPANADA

Served with curry aioli

5

MEATBALLS

beef and pork blend meatballs with tamarind glaze

6

LOS CHIPS

(fried plantain/yucca/sweet potato) sauce trio: roasted bell pepper, queso fresco and chili sauce

6

COXINHA

fried dough stuffed with shredded chicken

6

RISOTTO BALLS

lightly fried curry risotto balls served over a brown butter tomato sauce

7

FIRE N' WOOD WINGS

rosemary, roasted garlic and parmesan

10

TOSTADA

ciabata toast topped with sautéed mushrooms, garlic-infused EVOO and whipped sweet ricotta

8

OCTOPUS PLANTAINS

fried green plantain topped with sliced octopus and avocado salsa

10

SHRIMP FRITO

ginger beer shrimp served with cilantro remoulade

10

SIGNATURE TACO

PORK TACOS

soft tortilla, pulled adobo pork, spicy coleslaw, cotija cheese, cilantro, lime

6

CARNE ASADA TACOS

soft tortilla, steak, salsa verde, radish

6

FISH TACOS

soft tortilla, grilled or fried fish, pickled red onion, avocado crema

6

WOOD-FIRED OVEN PIZZA

MARGHERITA

tomato sauce, fresh mozzarella, basil

12

PEPPERONI

tomato sauce, pepperoni, mozzarella

12

VEGETARIAN

tomato sauce, grilled zucchini, eggplant, artichokes, black olives, roasted peppers, onions, mushrooms, mozzarella

12

TWO CHEESE

tomato sauce, mozzarella and fresh mozzarella





12

**50%
OFF**





*cocktails, beer
and wines by
the glass.*

COCKTAILS




MULES

 TRADITIONAL <i>premium gluten free Pearl vodka, fresh lime juice, ginger beer</i>	12
 HIBISCUS <i>premium gluten free Pearl vodka, homemade hibiscus reduction, ginger beer</i>	12
 KENTUCKY <i>Benchmark bourbon, fresh lemon juice, mint, ginger beer</i>	12
 MEXICAN <i>premium tequila Exotico reposado 100% blue agave, orange liqueur, fresh lime juice, ginger beer</i>	12



SIGNATURES

 SAGE BLOOD MARGARITA <i>Margarita premium tequila Exotico blanco 100% blue agave, organic blood orange liqueur, blood orange juice, lime juice, homemade sage syrup</i>	12
 FIG OLD FASHIONED <i>Benchmark bourbon, homemade fig syrup, Italian dark cherries, slice of fresh orange</i>	13
 CAIPIRINHA (pronounces kai-pee-ree-nya) <i>The most famous brazilian cocktail made with brazilian spirit "cachaça", fresh lime muddled, sugar</i>	12
 LYCHEE MARTINI <i>The combination of our premium gluten free Pearl vodka, organic elderflower liqueur, chinese fruit lychee</i>	13

WHISKEY

 JW RED LABEL/DEWAR'S <i>(blended scotch)</i>	9
 JIM BEAM/BENCHMARK <i>(bourbon)</i>	8
 SEAGRAM'S <i>(Blended Canadian)</i>	8

VODKA

 PEARL <i>(gluten free premium vodka)</i>	9
 KETEL ONE <i>(Dutch grain vodka)</i>	11

RUM

 DON Q CRISTAL <i>(Puerto Rican clear rum)</i>	8
 KRAKEN <i>(Caribbean Dark Spiced Rum)</i>	9
 CAPTAIN MORGAN SPICED	9

GIN



 BOMBAY	10
 HENDRICKS	12
 NOLETS	12

TEQUILA





 EXOTICO <i>(100% blue agave premium tequila)</i>	8
 MAESTRO DOBEL DIAMANTE <i>(the first multi aged clear tequila)</i>	12

BEER

LAGERS AND LIGHTS

 DRAFT Stella (8), Bud light (6), Funky Buddha Floridian (7)
 BOTTLES Michelob ultra (6), Stella (7), Corona (7), Bud light (6)

SPECIALS

 MONK IN THE TRUNK ambar ale	7
 OLD RASPUTIN imperial porter	9
 OBERON wheat	7
 O'DOULS nonalcoholic	7