

Snacks

- classic deviled eggs 3 **VG, GF**
falafel tahini sauce & pickles 3.50 **VE**
marinated olives 3 **VE, GF**
thick cut potato chips
pan fried onion dip 4 **VG, GF**
kimchi peanuts 3
chicken liver crostini caramelized onions 4
crispy hominy chile & lime 3.50 **VE, GF**
crispy pig ears chile & lime 4 **GF**

know what you're eating

VG vegetarian **VE** vegan **GF** gluten-free

Raw Bar

today's oyster selection

mignonette 1/2 dozen 9 dozen 18

GENUINE happy hour

4-6 p.m., Mon-Fri at the Bar



House Cocktails

Yoda's Gimlet 6

Gin, sage, lime, celery bitters

La Vie en Rosé 6.50

Gin, St. Germain, sparkling Rosé, grapefruit

BulletProof Manhattan 6.50

Bourbon, cherry-rosemary, lemon

The Last Ginger 6.50

Vodka, Green Chartreuse, Ginger-Mint, lime

Jack Attack II 6

Tequila, Ancho Reyes, Cointreau, lime

chef de cuisine vinnie cimino

consumer advisory: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of a foodborne illness

(gen • u • ine) [jen-yoo-in]

adjective authentic; real; free from pretense, affectation, or hypocrisy; sincere

GENUINE happy hour

WINE

Sparkling

Champagne Collet, Aÿ, Champagne, France NV	9.50
Sparkling Roederer Estate, Anderson Valley, California NV	7.50
Sparkling Rosé Domaine Collin, Crémant de Limoux, France NV	6.50

White

Grüner Veltliner Diwald "Grossriedenthaler Loss" Wagram, Austria 2017	6
Riesling Pewsey Vale, Eden Valley, Australia 2018	6
Viognier blend Terra d'Oro, Clarksburg, California 2018	4
Chenin Blanc Couly-Dutheil "Les Chanteaux" Chinon, France 2015	7
Sauvignon Blanc Paul Thomas, "Les Comtesses" Sancerre, France 2017	7.50
Chardonnay Mount Eden, Edna Valley, California 2016	6.50
Albariño, Granbazán Etiqueta Verde, Galicia, Spain	5.50

Rosé

Grenache blend Bonny Doon "Vin Gris de Cigare" Central Coast, California 2018	4.50
Grenache blend Domaine Ott "By.Ott" Provence, France 2018	7

Red

Pinot Noir J. Christopher "J.J" Willamette Valley, Oregon 2014	8
Gamay Raphaël Chopin "La Savoye" Beaujolais, France 2017	6.50
Cinsault blend A.A. Badenhorst "Secateurs" Swartland, South Africa 2016	4.50
Syrah blend Jean-Louis Chave "Mon Coeur" Côtes-du-Rhône, France 2016	7
Cabernet Sauvignon Banshee, Paso Robles California 2016	7.50
Tempranillo Triton "Old Vines", Toro, Spain 2016	6

Draft

Bent Ladder Old Orchard (Cider) 4.50
Jackie O's Chomolungma (American Brown) 3

Bottle & Can

Jackie O's Perpetum (Berliner Weisse) 7
Boulder Shake (Porter) 4.50
Boulevard Tank 7 (Saison) 6
Hoof Hearted Skittley Bittley Bop (Sour) 6.50
Weinstehephener (Hefeweizen) 4
Victory Prima Pils 3.50