

PLONK

happy hour
3-5pm every day
1030-midnight thursday-saturday

food

chef's cheese board / 16

ploughman's platter / 19
half meat, half cheese

sardines / 10
preserved spanish sardines, saltines
roasted red pepper tapenade
whole grain mustard (df)

house salad / 8
fire grilled vegetables, mixed greens
house italian dressing, pecorino (gf/vg)

lamb kofta kabab / 14
tzatziki, ricotta salata (gf)

lingua pastrami sliders / 18
cured beef tongue pastrami, comté
pepperoncini, mustard aioli
house pretzel bun

suya fried plantains / 9
coconut peanut sauce (v)

korean fried poussin / 16
buttermilk brined 1/2 chicken
korean hot sauce, cabbage slaw

dessert

dark chocolate 'cheesecake' / 12
cashew cream cheese
sea salt cashew toffee
spiced coconut sorbet (vg/gf)

crème brûlée / 12
traditional vanilla crème brûlée
seasonal garnish (gf)

spirits

st. shefije / 10
gin, campari, st. germain, fresh lime

pineapple express / 9
jalapeño tequila*, muddled basil, fresh lime
pineapple

beer and a shot / 8
fernet branca or espolon blanco and pacifico

wine

trefethen eshcol chardonnay / 9
napa valley, california

fossil point rosé / 8
san luis obispo, california

shebang red blend / 9
northern coast, california

la linda malbec / 7
mendoza, argentina

*indicates a house-infused spirit

HAPPY HOUR