HOMI BURGER
glass fed beef, all natural bacon, st. andre triple crème,
sherry roasted onion, local greens and remoulade
on brioche with belgian fries . $15

FISH TACOS
beer battered fresh catch, pico de gallo, cilantro crema
and cabbage on corn tortillas . 3 for $11

LEEK & PEA FLATBREAD
curry braised leeks, snap peas, bacon lardon and
pea sprouts with a spinach ricotta spread . $12

POLLO VERDE con QUESO TACOS
roasted pasture bird chicken in tomatillo salsa verde with
chile guero and shaved monterey jack on corn tortillas . 3 for $10

CRISPY THAI CHILE DRUMETTE
all natural chicken tossed in roasted garlic & sesame . 5 for $8

AGUACHILE TOSTADAS
cocnut leche de tigre marinated wild mexican shrimp with
cucumber, habanero, spring onion & watermelon radish
with crispy corn tortillas . $8

PURPLE POTATO FLAUTA
purple potato, oaxaca cheese & roasted poblano
with habanero chamoy . 3 for $7

CRAB CAKE
baja stone crab topped with meyer lemon guajillo aioli
and a preserved lemon, apple & fennel slaw . 4 for $9

HAPPY HOUR
AT THE FACULTY CLUB

FOOD

DRINK

COCKTAILS . $12
CRACKED CUCUMBER
vodka, wild elderflower liqueur, lime, soda
muddled cucumber & cracked pepper

BEAST OF BOURBON
bourbon, peach liqueur, fresh lemon,
simple syrup, angostura bitters

GIN SWIZZLE
gin, coconut water, lime
simple syrup, angostura bitters

GOLD STRIKE
tequila reposado, mezcal, pineapple
gomme, velvet falernum, lemon

WINES
Underwood Pinot Gris, Oregon - $10
Oyster Bay Sauvignon Blanc, New Zealand - $10
Complicated Chardonnay, Sonoma - $12
Underwood Rosé, Oregon - $10
Underwood Pinot Noir, Oregon - $10
Amalaya Malbec, Argentina - $12
Joel Gott Cabernet Sauvignon, Napa - $12

DRAFT BEERS . $7
Rotating list that includes a lager, pale ale, IPA, wheat & dark style

REFRESHMENTS
Mint, cucumber, lime & seltzer mocktail - $6
Mexican Coke - $3
Bundaberg Ginger Beer - $3
Topo Chico Sparkling Water $3

This menu is a sample and subject to seasonal availability.