



HAPPY HOUR

AT THE FACULTY CLUB

FOOD

HOMI BURGER

grass 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

coconut 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 poblanos 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

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.

