

bottlefish bar menu

MARCH 2018 | 5:00PM - 7:00PM

CHEF'S SELECTION OYSTERS 2/each

WEST COAST
Meaty with a sweet crisp
finish. Sharp and distinct

EAST COAST
Smooth and slightly
briny. Clean brine finish

BAR DRINKS

HOUSE WINES Brut, Brut Rose, Chardonnay and Cabernet Sauvignon 7

BOTTLE 75 Cimarron Blanco Tequila, Fresh Lime Juice, Agave, Brut 7

JOHN DALY Buffalo Trace, Iced Tea, Lemon Juice, Honey 7

ROSEMARY GREYHOUND Grays Peak Organic Vodka, Fresh Grapefruit, Rosemary 7

24TH STREET PALE ALE 6.1% Strand Brewing Co., Torrance, CA 5

BAR BITES

FRIED OYSTER SLIDERS

Cornmeal dusted seasonal oyster, cole slaw, tartar sauce 7

CHEESEBURGER SLIDERS

Remoulade, Tillamook cheddar, grilled onions, pickles, lettuce 7

SEABASS CEVICHE TOSTADA

Tomatillo salsa, fresno chiles cilantro, avocado spread 6

SALMON DEILED EGGS

Smoked in-house using alderwood 5

TROUT DIP

Pickled red onions, chives, house-made "everything" chips 5

KIMCHI HOT WINGS

Rosie's chicken wings tossed in house-made spicy kimchi sauce 7

BRUSSELS SPROUTS

Thai Vinaigrette 6

HOUSE-CUT KENNEBEC FRENCH FRIES 4