

bottlefish bar menu

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

CHEF'S SELECTION OYSTERS **2/each**

WEST COAST
Sharp and distinct.
Meaty with a crisp finish

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**

HOUSE CALL- your choice of any of organic rail spirit and a fresh mixer **8**

BASIL GREYHOUND Grays Peak Organic Vodka, Fresh Grapefruit, Basil **7**

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

BAR BITES

SIGNATURE CRISPY FRIED CHICKEN SANDWICH

southern secret seasoning, kale apple cider cole slaw, tomatoe **13**

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, fresco chiles cilantro, avocado spread **6**

TROUT DIP

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

BRUSSLES SPROUTS

Thai Vinaigrette **6**

HOUSE-CUT KENNEBEC FRENCH FRIES **4**