

71ABOVE

GOLDEN HOUR COCKTAILS

Tuesday-Friday 4pm to 6pm @ the Bar & Lounge Only

SMALL BITES

HARISSA MARINATED OLIVES 8

Chile de Arbol, Garlic, Citrus, Fennel Pollen

CEVICHE 17

Yellowfin Tuna, Sunflower Seed, Sungold Tomato,
Black Lime, Habanero

PORK CHICHARRONES 'CHIPS & DIP' 9

Avocado Espuma, Chile Negro

CRISPY SHRIMP TACO (2 Pieces) 15

Avocado, Green Salsa Macha, Cilantro, Lime

CHICKEN SHUMAI (4 Pieces) 13

Kaffir Lime Beurre Blanc, Shichimi Togorashi,
Lemon Basil, Shio Koji, Crispy Shallot

CHEESE & CHARCUTERIE 27

Chef's Daily Selections, Seasonal Accompaniments

WINE 12

PINOT GRIGIO

Elena Walch, Italy

ALBARIÑO

Pazo das Bruxas, Spain

MALBEC

Mendel, Argentina

CABERNET SAUVIGNON BLEND

Gundlach, California

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. ***18% Service Charge added to all parties of 6 or larger*** All service charges & gratuities are shared with the entire hourly service team. If your service experience does not merit the Service Charge, our Management would be pleased to remove it from your check.

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COCKTAILS 14

GIMLET

Gin, Lime, Simple Syrup,
Spiced Rim

SUNSET SPRITZ

Aperol, Jeio Prosecco,
Lime Juice

MULE

Vodka, Lime,
Ginger Beer

PALOMA

Nosotros Blanco Tequila,
Grapefruit, Soda

HEMINGWAY

Light Rum, Maraschino,
Grapefruit & Lime Juice

MOCKTAIL 14

0° MARGARITA

Lyre's Agave N/A,
Orange Water, Agave, Lime, Salt Rim

BEER 8

WHEAT

Einstök

PILSNER

Bavik Super Pils

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