

HOMER ST

CAFE AND BAR

Happy Hour

Monday- Friday 2:30-5:30pm

Every Night 9:30-close

SNACKS

- marinated olives, pickles, pecorino - 5
- fried chickpea dip, taro and plantain crisps - 5
- crispy smoked fish balls, chili aioli - 7
- fried rotisserie chicken wings and drumsticks - 7
- crispy potatoes, mozzarella, jalapeno cheese sauce - 6
- maple butter pork belly - 8
- chorizo sausage, potato and sweet pepper skillet - 8
- fried chicken dip sandwich, coleslaw, chicken jus - 10
- burger & potato wedges - 12
- cheese & charcuterie selection of 3 - 12

DESSERTS

- chewy peanut butter cookies, nutella cream - 6
- chocolate pudding, maldon sea salt, cocoa nibs, honeycomb - 6

BEVERAGES

- highballs - 5
- bubbles - 6
- house wines - 6
- wishbone lager - 5
- feature beer- m/p
- cocktail of the moment - m/p



@HomerStCafeBar homerstreetcafebar.com

HOUSE

LA GRANGE 2oz - 12

olmeca altos plata, sombra mezcal, yellow chartreuse,
lime cordial, salt

RED QUEEN 2oz - 11

noilly prat ambré, luxardo cherry, blood orange,
soda, peychaud's bitters

SECRET GARDEN 2oz - 12

gin, st. germain elderflower, cucumber, mint syrup, egg white

SPRING FLOWERS 1.75oz - 12

wiser's deluxe, limoncello, lavender infused honey,
orange & juniper bitters

CLASSIC

AVIATION 2oz - 12

aviation gin, luxardo maraschino, violette, lemon

HSCB MANHATTAN 3oz - 14

canadian club chairman's reserve 100% rye, noilly prat rouge,
cardamom bitter

HSCB G&T 1.5oz - 10

bombay sapphire east, bittercube collaboration tonic

MAI TAI 2oz - 12

appleton x/v, lemon hart,
dry curaçao, lime, orgeat

DRAFT BEER

7.5 16 oz

Guest Tap

Wishbone Lager 5%

PSCB 'Lazy D'Haze' IPA 7%

Phillips 'Shortwave' Pale Ale 5.2%

Storm 'Black Plague' Stout 9%

BOTTLED BEER

8

Lost Coast Tangerine Wheat 5.5% 355ml

Steam Whistle Pilsner 5% 341ml

Dieu du Ciel 'Moralité' IPA 6.9% 341ml

Mill St. Organic Lager 4.2% 341ml

Broken Ladder Cider 5.2% 330ml

