

HOMER ST.

CAFE AND BAR

HAPPY HOUR

Everyday from 2:30pm-5:30pm

CHICKEN WINGS | 15
salt & pepper, buttermilk ranch

CASHEW ONION DIP | 16
lavash, vegetable crudités

FRESHLY SHUCKED OYSTERS | 2.5/EA
locally sourced, cocktail sauce, mignonette, lemon
*minimum 6 oysters

STEAK TARTARE | 18
smoked crème fraîche, Farm House clothbound cheddar, tater tots

CHICKEN FRIED OYSTER MUSHROOMS | 16
Pemberton Meadows mushrooms, kombu emulsion

BURRATA | 23/32
Hanna's hot honey, corn bread, sorghum, bee pollen

ALBACORE TUNA CRUDO | 21
chili, peanut, cucumber, coriander

ANCHOVY TOAST | 16
marinated white anchovies, preserved lemon aioli,
dill pickle, radish, sourdough

GARLIC SQUID | 19
Humbolt squid, anatto seed, chilies, crispy garlic, scallions

HSCB BURGER | 19
cheese, bacon, burger sauce, shredded lettuce, pickle, onion, fries

HOUSE FRIES & AIOLI | 7

THE CONSUMPTION OF RAW OYSTERS POSES AN INCREASED RISK OF FOODBORNE ILLNESS.
A COOKING STEP IS NEEDED TO ELIMINATE POTENTIAL BACTERIAL OR VIRAL CONSUMPTION.

BEVERAGES

COCKTAIL \$2 OFF (SEE BACK)

WISHBONE LAGER | 6

GOOD COMPANY LAGER (355ML CAN) | 5

DRAUGHT BEER (SEE BACK) | 7

HOUSE WHITE, ROSÉ & RED | 7/29

BUBBLES | 7/29

WELL HIGHBALLS | 5

HOMER ST.

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COCKTAILS

all cocktails are 2oz

HOMER GIBSON | 21

Gin Mare, Miro Vermut Extra Dry, house pickled onion

OLD BIRD | 17

Reifel Rye, China-China, vanilla syrup, Angostura & Peychaud's Bitters

CUCUMBER NEGRONI | 18

Hendrick's Gin, Campari, cucumber infused Lillet Blanc

HONEYDEW BLISS | 16

Northern Keep vodka, melon liqueur, yuzu, lemon, basil oil

ELDERFLOWER AVIATION | 16

Hayman's 'Exotic Citrus' Gin, Giffard Violette, lemon, purple elderflower foam

COBRA CHICKEN | 16

Appleton Estate, Aperol, pineapple, lemon, maple syrup

SPICY ORANGE MARGARITA | 16

Gran Centenario Plata, Ancho Reyes Verde, Aperol, acidified orange juice, Tajin
*upgrade to 400 Conejos Mezcal | 3

STONEFRUIT SOUR | 17

Wild Turkey Rye 101, Giffard Apricot, lemon, vanilla syrup, Peychaud's, egg white

CRIMSON SKY | 17

Elephant 'Strength' Gin, Campari, Cinzano Rosso, grapefruit cordial, lemon,
vegan foamer

ESPRESSO MARTINI | 16

Absolut, Kahlua, espresso

ASK ABOUT OUR ADDITIONS MENU

DRAUGHT BEER

7
16 OZ

GUEST TAP

SLOW HAND BEER COMPANY 'WEST COAST PALE ALE'

POWELL BREWERY X HSCB COLLAB HAZY IPA

STEAMWORKS 'NITRO STOUT'
