**HAPPY HOUR** | all day Monday | 3pm-6pm Tuesday-Friday | 10pm-close Friday-Saturday

**HOUSE RED/WHITE WINE** |$6

**DRAFT BEER** |$5

**LUAU DAIQUIRI** |$6

**MOSCOW MULE** |$6

**MASTER AND MULE** |$6

**MICHELADA** |$8

**MARGARITA** |$6

**ALAMO |**$6

**OLD FASHIONED |**$6

**OYSTER OF THE DAY** |$1.5

**MASTERS BURGER |**$10

**SKIRT STEAK |**$5

**TRUFFLE FRIES** |$4

**PICKLE PLATE** |$3

**FOREST MUSHROOMS |**$4

**KARAAGE WINGS** |$6

**AHI POKE** |$6

**ARTISAN CHEESE DUO** |$6

**ARTISAN MEAT & CHEESE**

**ARTISAN MEAT & CHEESE BOARD** | levain crostini, assorted pickles, glass nuts, honeycomb. Choose a mix of three meats and cheeses for 18, five for 21

**CHEESES |** Campfire Jack, Camembert Fermier, Middlebury Bleu, Shelbourne Cheddar, Humboldt Fog

**MEATS |** Benton’s Tennessee Ham, Chorizo Rioja, Truffle Salame, Loukanika, Saucisson d’Alsace

**WINGS**

**KARAAGE WINGS** | scallion, ginger, sesame, togarashi 7

**MISO BARBEQUE WINGS |** cilantro, green onion, sesame 7

**ARBOL WINGS |** chile de arbol, cotija, cilantro 8 \*\*HOT\*\*

**RAAKSHA WINGS |** ghost pepper sauce, toasted cashew 8 \*\*VERY HOT\*\*

**DIABLO WINGS |** mango habanero sauce, cilantro 8 \*\*EXTREMELY HOT\*\*

**COLD SMALL PLATES**

**OYSTERS OF THE DAY** | six oysters on the half shell, tarragon mignonette, house cocktail sauce 12

**AHI POKE** | avocado, chipotle, wonton chips, seaweed salad, wasabi tobiko 14

**PICKLED VEGETABLES** |assorted house pickled vegetables 4

**HERB SALAD** |fresh herbs, baby lettuce, fennel, pine nuts, lemon citronette 4

**FRISEE SALAD** |cranberries, marcona almonds, pickled onions, black vinaigrette, benton’s bacon 4

**WEST COAST LOBSTER ROLL** |langostino, kimchee, sweet onion, avocado, hawaiian bun 13

**MICHELADA** | oyster, chiles, shrimp, cilantro, beer 10 (21+)

**HOT SMALL PLATES**

**TRUFFLE PARMESAN FRIES** | truffle oil, parmesan cheese, fines herbs 6

**SAUTEED CALAMARI** | squid ink, garlic, crostini, roasted tomato 8

**CHARRED OCTOPUS** | frisee, pickled onion, soffrito aioli 13

**NEW MEXICAN CARNE ADOVADA** | cotija, tortilla, roast corn, cilantro 7

**AGEDASHI PORK BELLY** | shaved bonito, truffle oil, sambal, soy, ginger 8

**SKIRT STEAK** | chimichurri, cornichon, pickled onion 7

**WORKS POTATO |** crème fraiche, white cheddar, scallions, benton’s bacon 5

**FOREST MUSHROOMS** |assorted seasonal mushrooms, rosemary, levain toast 6

**SWEET HOT CHICKEN BUNS** |pickled vegetables, sweet chili sauce, maggi mayo, peanuts, cilantro 8

**SANDWICHES**

**MASTERS BURGER** | 8oz ground steak patty, lettuce, tomato, onion, pickles, bacon aioli, horseradish cream, white cheddar, brioche bun, truffle fries 16

**SCOTTIES CHICKEN SANDWICH** |benton’s bacon, chipotle aioli, sweet and sour slaw, tomato, grilled brioche, house chips 14

**PORK BELLY BAHN MI** |pickled vegetables, miso barbeque, cilantro, maggi mayo, house chips 12

**FREEKEH WRAP** |harissa hummus, freekeh salad, herbs, tomato, sweet onion, tzatziki, house chips 12

**ENTREES**

**STEAK AND POTATO** | 34oz dry aged ribeye, roasted new potatoes, black garlic butter 60

**LOCAL SEARED TUNA** | sesame, jasmine rice, coconut lime sauce, cilantro, cashews 25

**PICKLE BRINED FRIED CHICKEN** | caramelized onion mashed potatoes, roasted corn on the cob 20

**BUDDHA’S DELIGHT** | marinated mushrooms, seitan, fried tofu, green onion, sesame, glass noodles, ginger soy sauce 18.........**ADD** fried egg and pork belly 5