

# Tangerine

happy hour 5-6pm

*oysters 3ea*

*with mignonette*

*our oyster selection changes daily, please ask your server*

*plates*

**saucisse & jambon**

*dry cured sausage & french ham 10*

**plat de fromage (v)**

*pt. reyes toma cows milk cheese, lavosh 10*

**oeufs mimosa (gf)**

*deviled eggs, chives, caviar 7ea*

**pâté de campagne**

*cherries & pistachio 10*

**shrimp cocktail**

*gulf prawns, cocktail sauce, lemon 14*

**mussels**

*steamed mussels, crème fraîche, mustard 18*

**6oz bistro burger**

*cheddar, tomato jam, caramelized onion, pickle,  
thousand island, house made brioche 18*

**pommes frites (gf)(v) 8**

**bibb lettuces (gf)(v) 8**

*by the glass*

**draft beer 6**

*kronenbourg 1664 french pale lager 5.5%*

*dust bowl 'dirty '30s' pale ale 5.3%*

*brewbilt 'jesters privilege' ipa 6.7%*

**house red 8**

**house white 8**

**house sparkling 8**

*please ask your server for today's selection*

**6% fee added to all checks to cover healthcare  
benefits for our employees**