

# Tangerine

happy hour 5-6pm

*oysters 4ea*

*with mignonette*

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

## *plates*

**saucisse & jambon**

*dry-cured sausage & french ham 12*

**plat de fromage (v)**

*changes daily 12*

**oeufs mimosa (gf)**

*deviled eggs, chives, caviar 8ea*

**pâté de campagne**

*cherries & pistachio 12*

**shrimp cocktail (gf)**

*gulf prawns, cocktail sauce, lemon 18*

**mussels**

*steamed mussels, crème fraîche, mustard 24*

**bistro burger**

*cheddar, lettuce, caramelized onion,  
heirloom tomato, pickle, thousand island,  
house-made brioche 19*

**pommes frites (gf)(v) 9**

**bibb lettuces (gf)(v) 9**

## *by the glass*

*draft beer 6*

**fiftyfifty** 'tahoe pilz' pilsner 5.3%

**henhouse** 'stoked' hazy pale ale 5.4%

**brewbilt** 'jester's 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**