

HAPPY HOUR

Daily | 5 to 7 pm

WINE

WHITE

Chardonnay

Ancient Peek | 7.50

Sauvignon blanc

Black Stallion | 8

Pinot Grigio

Y | 7

Alvarinho Vinho Verde

João Portugal Ramos | 7

RED

Cabernet Sauvignon

Z. Alexander Brown 2021 | 7

Pinot noir

Fat Bastard | 7

Malbec

Catena Vista Flores 2021 | 8

ROSE

Roseblood | 8

SPARKLING

Peninsula Prosecco Zero | 7

COCKTAILS

All premium well liquor | 50% off

See bartender for details



BEER

Miller Lite

Pilsner | 4

Lagunitas

IPA | 4

JAI ALAI

IPA | 4

Tripping Animals Ever Haze

Hazy India Pale | 4

Tripping Animals Limonada Rosada

Sour Ale | 4

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BITES

AHI AHI TAQUITOS | 12

Yellowfin tuna, sweet soy, red onions, yuzu kosho aioli

SHORTY TAQUITOS | 10

Braised shortrib, aji amarillo aioli, pickled red onions

SCOTTISH SALMON TAQUITOS | 8

Spicy mayo, avocado crema

PATAGONIA SHRIMP CEVICHE | 12

Yuzu, red onion, cilantro, corn nuts

TOMATILLO & GUACAMOLE SALSA DUO FRESH | 9

Tomatillo salsa, hass guacamole, root chip medley

EXECUTIVE CHEF: NICOLAS MAZIER | HEAD MIXOLOGIST: VINCENT FABRIS | @THESISHOTELMIAMI