

FAYUCA

Hora Feliz

33 Acres Pale Ale — **\$5**

Michelada Blonde, Fresh Lime, House Petroleo, Walter, Ancho Bonito Salt — **\$7**

Mezcal Jamaica Sombra Artisanal Mezcal with Hibiscus, Cinnamon, and Orange — **\$7**

Damiana Margarita Damiana-infused Cazadores, Cointreau, Fresh Lime — **\$8**

Lock and Worth **Sauvignon Blanc + Semillon** Naramata, Canada **2016** — **\$6⁵⁰**

Nichol Vineyard **Pinot Gris** Naramata, Canada **2016** — **\$6⁵⁰**

Lock and Worth **Merlot** Naramata, Canada **2016** — **\$6⁵⁰**

Cockles with Lime, Cucumber, and Olive Oil — **\$6**

Guacamole with Crispy Sunchokes, Toasted Pumpkin Seeds, and Macedonian Feta — **\$7 (v)**

Albacore Crudo Salad with Watercress, Mizuna, Grilled Radicchio, and Crispy Parsnips — **\$9**

Vegan Tostada: Tomato Confit, Aioli, Avocado, Pickled Veg, Grilled Cucumber, and Roasted Pumpkin Seeds — **\$7 (v)**

Grilled Cactus, Halloumi Cheese, Avocado, and Salsa Verde — **\$9 (v)**

Potato Dumplings, Grilled Beef Tongue, and Spicy Birria Broth — **\$9**

We go to great lengths to source the right products from the right people. Not everything is always available, so expect sudden changes on the menu.

* Please advise of any dietary restrictions.

(v) vegan/vegan option available