

LITTLE Saint

HAPPY HOUR

3 - 6PM

SMOKED CARROT DIP WITH ROASTED GARLIC AND CREAM CHEESE • 8

CULTURED CASHEW WITH TOMATILLO CHUTNEY • 8

BEET DIP WITH YOGURT AND MINT • 8

ALL THREE DIPS • 21

MARINATED OLIVES WITH PRESERVED LEMON AND BAY LAUREL • 6

SOURDOUGH BREAD FROM QUAIL & CONDOR BAKERY • 8

FARM VEGETABLES RAW AND SEASONED • 10

SWEET AND SMOKED ALMONDS • 4



A \$30 CORKAGE FEE WILL BE ADDED TO ALL OUTSIDE BOTTLES OF WINE

A MANDATORY 20% SERVICE CHARGE WILL BE ADDED TO ALL CHECKS FOR PARTIES OF 6 OR MORE

WE AUTOMATICALLY ADD A 1% SURCHARGE TO YOUR BILL TO SUPPORT THE NON-PROFIT ORGANIZATION ZERO FOOTPRINT

CLASSIC COCKTAILS • 8

ESPRESSO MARTINI

BASSLINE COFFEE, ORGANIC VODKA, LS COFFEE LIQUEUR, OAT MILK

MARGARITA

CARBON NEUTRAL BLANCO TEQUILA, RAW AGAVE, LIME

OLD FASHIONED

BOURBON, BROWN SUGAR, BITTERS, ORANGE OILS

MINI VESPER MARTINI

HANSON ORGANIC VODKA, BENHAM'S GIN, LILLET BLANC

PISCO MULE

CARAVEDO PISCO, GINGER, DOLIN BLANC, LIME

DRAFT BEER • 7.50

HAZY IPA OR PILSNER

GLASS OF WINE • 8

THE WHITE SAUVIGNON BLANC + CHARDONNAY, AMI-AMI, FRANCE '22

THE ROSÉ ROSÉ OF SYRAH+, AMI-AMI '22

THE RED SYRAH, AMI-AMI, FRANCE '21

NON-ALCOHOLIC • 5

BEET SHRUB

RED ACE BEETS, CHAMPAGNE VINEGAR LEMON BALM, SPARKLING WATER

