

## COCKTAILS

**Yuzu Collins** \$10  
*Fid Street gin, local honey, yuzu juice, soda water*

**Mango Mule** \$10  
*Pau vodka, lime juice, mango syrup, Fever-Tree ginger beer*

**Hibiscus Rita** \$10  
*hibiscus tea, Mi Campo tequila, chili liqueur, agave, lime juice, salted rim*

**Rootbeer Ricky** \$10  
*local root beer, Rittenhouse rye, barrel aged bitters, orange*

**Kimchee Martini** \$10  
*Pau vodka, Fid Street gin, kimchee juice, pickled garlic*

## DRAFT BEERS

\$1 OFF

## WINES

**Happy Hour White** \$9

**Happy Hour Red** \$9

## GRINDS

**Hurricane Fries** \$11  
*truffle garlic butter, furikake, mochi crunch*

**Sticky Wings** \$13  
*palm vin glaze, nuoc cham, cilantro*

**Short Rib Sliders** \$12  
*kalbi glaze, kimchee slaw, King's Hawaiian bun*

**Spicy Mochiko Chicken** \$12  
*house banchan*

**Food Truck Garlic Shrimp** \$13  
*garlic butter, shrimp chips, MA'O Organic Farms meyer lemon*

Consuming raw or undercooked foods may increase your risk of foodborne illness.

**PIKO**  
kitchen + bar

**Happy Hour**