

m a k a n i

Happy Hour
Sun - Thurs ALL NIGHT
Fri/Sat till 6:30pm

FOOD

CASTELVETRANO OLIVES 5 gf, vegan

EVO, lemon zest, maldon sea salt, sesame seed

FARMERS MARKET PICKLED VEGGIES 5 gf, vegan

CRISPY PEEWEE FINGERLING POTATOES 7 v

weiser family farms, crispy red onion, harissa aioli

ORGANIC TEMPEH LETTUCE CUPS 7 vegan

snap pea, bean sprout, hoisin, sambal oelek, toasted almond

CANNELLINI BEAN PUREE 7 vegan

confit garlic, thyme oil, clark street sourdough

NIMAN RANCH PORK RIBS 11 gf

wood fired, kona coffee bourbon bbq, hibiscus

CAST IRON SKILLET CORNBREAD 7

jalapeño, cheddar, chives, whipped butter

CEVICHE 11

wild alaskan halibut, kaffir lime leaf, habanero, avocado, mango, coconut, okinawan chips

COCKTAIL

MOTION IN THE OCEAN *tito's vodka, passionfruit, grapefruit, lime, peychauds*

PENICILL'N *smith and cross jamician pot still rum, lemon, honey, ginger, islay*

APEROL SPRITZ *aperol, prosecco, orange bitters, soda*

ANOTHER BROKEN VOW *pineapple rum, mezcal, rojo vermouth, habanero, lemon*

NUTS ABOUT YOU *tequila blanco, orgeat, lime, nutmeg*

LAVENDER LADY *vodka, lavender, honey, lemon, creme de violet*

OAXACAN PARADISE *pineapple rum, habanero, lime, mezcal, agave*

\$9

BEER

LIMELIGHT IPA BOOMTOWN, Los Angeles, CA

INGENUNE BELGIAN WHITE ALE Boomtown, Los Angeles, CA

MIC CZECH PILSNER Boomtown, Los Angeles

ROTATING SEASONAL

\$6

WINE

Ask for Daily Wines by the Glass

\$9