

# Café 5

## Happy Hour 4:00p - 7:00p

**Guacamole + Corn Tortilla Chips** gf, vg 12  
lime, cilantro

**Garlic Parmesan Shoestring Fries** v 12  
truffle oil, parsley

**Chicken Tacos** gf 15  
grilled chicken, corn tortillas, pico de gallo,  
avocado slices, red onion, cilantro

**Ham + Pineapple Flatbread** 22  
mozzarella, tomato, red onion, scallions, pepperoncini, arugula

**Grilled Lemongrass Chicken Salad** gf 25  
sweet gems, citrus, red bell peppers, carrots, crispy vermicelli,  
toasted cashews, ginger sesame vinaigrette

**Teriyaki Salmon Rice Bowl** gf 25  
avocado, edamame, house-made pickles, furikake,  
pickles ginger, sriracha mayonnaise

**\*All Members Receive 10% Discount**  
On all items excluding Alcohol

## **BEER | \$8**

**Drake's | 1500 Pale Ale 5.5%**

**Fort Point | Sfizio Italian-Style Pilsner 4.9%**

**Fort Point | Villager IPA 6.3%**

## **CIDER | \$8.5**

**Golden State | Brut 6.9%**

## **WINE | \$13**

**Chandon | Sparkling, Blanc de Pinot Noir, CA**

**Campuget | Rosé, France**

**Decoy | Sauvignon Blanc, California**

**Trefethen | Chardonnay, Napa**

**Talbot Kali Hart | Pinot Noir, Monterey County**

**St. Francis | Cabernet Sauvignon, Sonoma County**

## **Bar Delights**

### **\$15**

**Jameson Irish Coffee**

**Bailey's Coffee**

**Moscow Mule w/Ketel One**

**Kentucky Mule w/ Makers Mark**

**John Daly | Ketel One, Iced Tea + Lemonade**

### **\$17**

**Aperol Spritz | Bubbles, Aperol + Splash of Soda**

**French 75 | Tanqueray, St Germain, Lemon + Bubbles**

**Iced Espresso Martini | Mr. Black, Ketel One + Espresso**

**Spring Fling | Ketel One, St. Germaine, Lemongrass + Lemon**

**Spicy Hibiscus Marg | Herradura Silver, Chile Ancho Liqueur, Hibiscus + Lime**

**Happy Hour Selection of Beer, \$6 and Wine, \$11 Available**