

happy hour food

“seven days a week” 3 - 6 pm

fresh oysters on the half shell

shallot mignonette | atomic cocktail sauce

“dollar each”

mini seafood street tacos

apple cider slaw | spicy cilantro & chipotle cream 9

crispy calamari

cocktail sauce | tartar sauce | blistered lemon 11

the original firecracker ahi tuna roll (rare)

sesame noodle salad | raspberry chili dip | wasabi 13

burrata w/ mizuna greens

alaskan wild roe | truffle honey | balsamic glaze 11

chicken liver & black truffle pâté

house condiments | herb flat bread 9

blistered shishito peppers / grilled crostini

cauliflower puree | shaved asiago | balsamic glaze 8

angus beef sliders

house pickles | aged cheddar | truffle aioli 9

chicken wings (6 ea)

traditional buffalo | blue cheese dressing 9

happy hour beverages

rickey's featured hand crafted cocktail of the day

“ 8 bucks ”

rickey's private label wines

sauvignon blanc | chardonnay | cabernet | merlot 5

shot your mouth

any well shot of your desire 5

glass of prosecco

valdo *numero uno* prosecco nv 5

select draft beers

firestone *805* & lagunitas *lil sumpin* ipa 5

well cocktails

all your favorites & then some 5

blue agave

tequila | fresh lime | agave nectar | salt rim 5