

# BG Social Hour 4:00–6:30pm Tuesday–Sunday

## •••SHAREABLE BITES•••

**Fresh Oysters on the Half Shell**  
*Chef's selection - Half Dozen 10. Dozen 20.*

**Poke & Chips**  
Hawaiian Style Salmon or Ahi Tuna poke with  
crispy wonton chips **10.**

**Carpaccio di Bue**  
Traditional thinly sliced Wagyu beef served with a  
nest of arugula, gorgonzola cheese, Dijon mustard  
aioli and lemon vinaigrette **10.**

**B.G. Hummus**  
*Served with flat bread & plantain crisps 7.*

**Bacon Wrapped Vietnamese Meatballs**  
*3 Shrimp & Pork meatballs, quick tiger slaw,  
sweet ginger glaze 10.*

**Crab Fritters**  
*Fried cornmeal dumplings, crab meat,  
green sriracha aioli 10.*

**Beef Sliders**  
*3 Kobe/Angus beef sliders with caramelized onions  
& beer mustard 12.*

**Fire Roasted Poblano Chile (V)**  
*Stuffed with house-made soyrizo, sweet corn,  
cilantro, jalapeño jack cheese & avocado-chili purée  
10.*

## ••••• PIZZAS •••••

**Margherita**  
*San Marzano tomatoes, fresh mozzarella, basil 9.*

**Michael's Choice**  
*Spicy Italian sausage, pepperoni, chili flakes,  
pepperoncini, sweet onions, mozzarella 12.*

## •••• BEER & WINE ••••

*Any of our tap beer selections 6.  
Any of our tap wine selections 7.  
Chardonnay • Sauvignon Blanc  
Pinot Noir • Cabernet Sauvignon*

## •••••••• TACOS ••••••••

(2 per order)

**Carne Asada Tacos**  
Aspen Ridge natural skirt steak, avocado crema, cotija cheese **10.**

**Asian Duck Confit Tacos**  
Cucumbers, scallions, cilantro and hoisin sauce **10.**

**Ranchero Fish Tacos**  
Grilled fresh fish, avocado and ranchero sauce **9.**

**Shrimp Tacos**  
Crispy shrimp with chipotle aioli, red onions & cabbage **9.**

**Carnitas Tacos**  
Our kitchen manager Alphonso's grandmother's recipe  
from Michoacán Mexico, with pickled onions and cotija cheese **8.**

**Crispy Avocado Tacos**  
Crisp fried avocado, cabbage and carrot slaw, sweet ginger glaze **8.**

## •••••••• COCKTAILS ••••••••

(all 7.)

**HoneyPot**  
*Arette Tequila, house curacao, honey, lime, firewater bitters,  
salt spray, orange peel*

**Peachy Keen**  
*Arette Tequila, house curacao, lemon,  
white peach puree, sugar rim*

**Back Pocket Mule**  
*Vodka, strawberry, cucumber, agave, ginger beer*

**Cousin by Marriage**  
*Bourbon, Cocchi Rosa, house curacao, lemon,  
absinthe, grapefruit peel*

**Bright & Basil**  
*Gin, Lillet, basil, celery bitters, lemon, honey*

**Sazerac**  
*Rye, Peychaud's bitters, sugar, absinthe, lemon peel*

**Bear Hug**  
*Rye, Nocello walnut liqueur, honey, bitters, orange peel*

*All food and beverages must be purchased and consumed in the oyster bar, community tables or bar.  
Not available in dining room. No discounts or substitutions on items, please.*