

HAPPY HOUR

The **LOCALE**

TUESDAY THROUGH FRIDAY - 4PM - 7PM

BITES & APPETIZERS

COXINHAS (CHICKEN CROQUETTES)

crispy golden fritter stuffed with chicken and catupiry cheese

9.95

SHRIMP AJILLO

pan seared shrimp in garlic confit olive oil, cilantro, scallion, toasted ciabatta bread

14.95

FRESH MUSSELS

steamed mussels in a red or white sauce

13.95

CRISPY CALAMARI

golden fried calamari, zucchini, pimento di bico, spicy mayo sauce

13.95

ROASTED CAULIFLOWER

over jalapeno cilantro crema, goat cheese, crispy shallots straws

14.95

MEATBALLS

pork and beef blend served with tamarind glaze

12.95

CHICKEN WINGS

with blue cheese dipping sauce

13.95

OCTOPUS PLANTAINS

fried green plantains, octopus, avocado salsa

13.95

AUTHENTIC - TACOS

SHRIMP TACO

flour tortilla, pan seared shrimp, mango pico de gallo, sriracha aioli, cilantro crema

7.95

SHORT RIB TACO

Flour tortilla, shredded short rib, pickled red onion and cilantro crema

7.95

COD FISH TACO

flour tortilla, panko breaded cod fish, cali cabbage slaw, sriracha aioli, avocado

7.95

FRESH PIZZA

FOUR CHEESE

tomato sauce, catupiry cheese, blue cheese, mozzarella, parmesan cheese

15.95

MARGHERITA

tomato sauce, fresh basil, tomatoes, oregano, fresh mozzarella, parmesan cheese

15.95

PEPPERONI

tomato sauce, pepperoni, mozzarella, parmesan cheese

15.95

CHICKEN & CATUPIRY

tomato sauce, chicken breast, catupiry cheese, mozzarella cheese

16.95

MUSHROOMS & GOAT CHEESE

roasted mushroom medley, crumbled blue cheese, mozzarella, roasted red peppers and fresh basil

15.95

LOCALE

tomato sauce, prosciutto, mozzarella cheese, fresh mozzarella, arugula, grated parmesan cheese






16.95

HAPPY HOUR






The **LOGALE**

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MULES

 MOSCOW <i>pearl vodka, lime, ginger beer</i>	9
 HIBISCUS <i>premium gluten free pearl vodka, ginger beer, lime juice, hibiscus syrup</i>	9
 KENTUCKY <i>benchmark bourbon, ginger beer, lemon juice, mint</i>	9
 MEXICAN <i>exotico reposado tequila, cointreau, ginger beer, lime juice</i>	9
 BRAZILIAN <i>pearl vodka, lime, ginger beer and ginger foam</i>	9



COCKTAILS

 MARGARITA <i>exotico Blanco tequila, triple sec orange liquor and sour mix</i>	9
 FIG OLD FASHIONED <i>benchmark bourbon, homemade fig syrup, Italian dark cherries, slice of fresh orange</i>	10
 CAIPIRINHA <i>(pronounces kai-pee-ree-nya)</i> <i>the most famous Brazilian cocktail made with Brazilian spirit "cachaça", fresh lime muddled, sugar</i>	9
 LYCHEE MARTINI <i>the combination of our premium gluten free Pearl vodka, organic elderflower liqueur, chinese fruit lychee</i>	10
 VODKA MARTINI <i>american premium gluten free Pearl vodka</i>	10

WHISKEY

 JW RED LABEL <i>(blended scotch)</i>	7
 JIM BEAM/BENCHMARK <i>(bourbon)</i>	7

VODKA

 PEARL <i>(gluten free premium vodka)</i>	7
 TITO'S <i>(premium vodka)</i>	8

RUM

 DON Q CRISTAL <i>(Puerto Rican clear rum)</i>	7
 CAPTAIN MORGAN SPICED	7

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 BROKER'S	7
 BOMBAY	9

TEQUILA

 EXOTICO <i>(100% blue agave premium tequila)</i>	7
DON JULIO-SILVER	10
PATRON-SILVER	10

BEER

LAGERS AND LIGHTS

 DRAFT <i>Stella (5)</i>
 BOTTLES <i>Michelob ultra (4), Stella (4), Corona (4), Bud light (4)</i>