

HAPPY HOUR

MON – FRI 3.00 – 6.00 PM



WELL DRINKS \$5

COCKTAILS

Point Classic *Tail 6

house daquiri, manhattan, negroni or whiskey sour

Oyster Shooter* 5

choose vodka, gin, tequila or mezcal

Choose Your Mule 5

vodka, gin, whiskey or tequila, fever tree ginger beer

WINES BY THE GLASS \$7

Stellina di Notte Prosecco

Two Vines Chardonnay

Glass Mountain Cabernet

DRAFT BEER \$5

Credence Pils

Denver Pale Ale

BITES & SNACKS

ahi sashimi 12

wasabi, pickled ginger, soy sauce

shishito peppers 6

toasted sesame seeds, bonito flakes

pei mussels 9

garlic, shallot, herbs, fresno chile, preserved lemon, grilled levain

crab cake 13

citrus whole grain mustard sauce

spicy tuna on crispy rice* 6

sriracha aioli, sweet soy, serrano, radish, scallion

Oyster Hour

\$2.25 select oysters* • \$5 oyster shooters*

point juith calamari 9

mediterranean-style, lemon oil, parmesan, kalamata olives, sambal

poke bowl* 10

kimchi rice, wakame, shiitakes, mango, avocado, cucumber, furikake, sriracha aioli

ceviche* 9

mango, coconut, serrano, lime, cilantro, tomatoes, taro chips

*Before placing your order, please inform your server of any food allergies, as not all ingredients are listed on the menu. These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.