

# BAR HAPPY HOUR

Everyday  
Available in the Bar  
4pm - 7pm

- \* **Jumbo Prawn Cocktail**, cucumber daikon salad, spicy cocktail sauce, lemon.....23
  
- \* **Ahi Tartare**, sashimi grade Hawaiian ahi tuna, Anjou pear, habanero sauce, sesame oil, quail egg, pine nuts, Ancho chili powder, mint, toast points ..... 22
  
- Hamachi Crudo\***, Castelvetrano olives, kumquat, red jalapeno, radish, ginger-citrus marinade, olive oil, red vein sorrel, black Hawaiian salt, togarashi ..... 22
  
- \* **Seven Flavor Prime Tenderloin Bites**, lemongrass, ginger, garlic, 5 spice, sesame and orange, bean sprouts, scallions, Thai basil, almonds, lime ..... 17
  
- Wagyu Beef Fat Truffle Fries**, black truffle aioli..... 13
  
- Fried Brussels Sprouts**, lemon caper vinaigrette, Parmigiano Reggiano, garlic chips.....13
  
- Deviled Eggs**, truffled bacon and roasted onion.....14
  
- Spicy Habanero Butter Shrimp**, sweet baby shrimp, garlic butter white wine, habanero sauce, sliced ciabatta bread .....18
  
- Tempura Fried Kurobuta Bacon**, maple sambal dipping sauce.....18
  
- \* **French Onion NY Steak Sandwich**, mesquite grilled USDA prime New York strip, toasted garlic baguette, Gruyere and Parmigiano Reggiano cheeses, French onion jam, frizzled onions, served open faced with crispy beef fat fries..... 24
  
- \* **USDA Prime Beef Bacon Cheeseburger**, 10oz. ground prime chuck & short rib burger, Beecher's cheddar, Kurobuta bacon, house baked bun, drive-in sauce, lettuce, tomato, pickle, sliced red onion, crispy beef fat fries .....21

There is a \$2 charge to split the burgers, we can only split once.  
GF bun add \$2

**Burger Grilling Temperatures**  
*Medium – Pink with Red Center*  
*Medium-Well - Pink Throughout*  
*Well - Light Pink Center*

## HAPPY HOUR BEVERAGE

- Martini** Vodka *or* Gin.....10
- Lemon Drop**.....10
- Margarita**.....10
- Manhattan**.....10
- White – 4 or 8oz glass.** .....7 / 14
- Red – 4 or 8oz glass.**.....7 / 14

A 20% service charge is included on each check. John Howie Steak retains 100% of the service charge. Our professional service team receives industry leading compensation which includes wages, commissions, and benefits

\* Some menu items are served raw or undercooked to preserve flavor and moisture. Raw or undercooked seafood and meat, having never been frozen, may be hazardous to your health.