

Onyx Bistro Happy Hour Menu

Tues – Sat 4:00pm-6:00pm

4 SELECT HAPPY HOUR WINES 6 oz Glass \$10

CRAFT BEERS on tap \$1 off pints

\$10

STREET TACOS (GF)

2 crispy tacos with seasoned organic ground beef
Melted cheese, cilantro, pickled red onion,
& cotija on 2 corn tortillas with house made salsa

SRIRACHA BACON DEVILED EGGS (GF)

Smokey & savory deviled eggs topped with bacon
& scallions (available without bacon)

\$12

HUMMUS, GRILLED PITA & VEGGIES (V)

Fresh house-made chickpea hummus,
grilled pita bread, organic cucumbers & carrots
Substitute GF crackers +\$1

HARVEST BRUSSELS SPROUTS (GF)

Organic brussels sprouts sauteed and topped with
Cashew cilantro sauce, cotija cheese, pumpkin
Seeds & smoked paprika (**Vegan w/out cheese**)
Add Bacon \$1

CLASSIC BISTRO FLATBREAD

House marinara sauce, mozzarella,
Italian herbs, fresh parmesan & basil
Add Pepperoni \$2

\$13

BRISKET POTATO SKINS (GF)

gold potatoes stuffed w/ mozzarella
& slow cooked bbq beef brisket, topped
w/ chipotle ranch & green onion

ROASTED CAULIFLOWER (V & GF)

Roasted cauliflower florets
On a bed of arugula topped with
toasted almonds & tangy lemon tahini

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