



GOLDEN HOUR

DAILY / 3-6PM / RESTAURANT ONLY

BITES

OYSTERS \$2.50ea.

michelada mignonette, lemon

CHICHARRONES \$5

seasoned with house made sweet & savory spice

TACOS \$5

veggie or carne asada

CEVICHE TOSTADA \$5

line caught local rockfish, shrimp tomato, onion, avocado,
cilantro

DRINKS

JUNE MARGARITA

blanco tequila, amaro angelino, lime, agave nectar \$9

CALIDAD MEXICAN STYLE LAGER \$5

(can) 4.5% abv

TRESOMM WHITE BLEND \$19

valle de guadalupe, baja mexico, half btl.

WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant. *Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and during pregnancy, can cause birth defects. For more information go to www.P65Warnings.ca.gov/alcohol. For parties of 8 or more guests, Hotel June adds a 20% service fee that goes directly to its colleagues. Hotel June adds a 3% wellness surcharge to assist in providing healthcare benefits for our colleagues.