

# SOCIAL HOUR

SUNDAY – FRIDAY 4-6

**OYSTERS ON THE HALF SHELL**  
Chef's selection of raw oysters  
Half Dozen **8.** Dozen **15.**

**B.G. FAMOUS HUMMUS**  
Flat bread, plantain crisps **5.**

**SHRIMP TACOS**  
Fried shrimp, corn tortillas, red  
onion, radish & cabbage slaw,  
chipotle crema **9.**

**MARGHERITA PIZZA**  
San Marzano tomatoes, fresh  
mozzarella, basil **9.**

**MICHAEL'S CHOICE PIZZA**  
Spicy Italian sausage,  
pepperoni, chili flake,  
pepperoncini, sweet onions,  
mozzarella **11.**

**NOSHABLES**

## BEER & WINE

Any of our tap  
selections for **5.**

## BG STANDARDS

Our house creations  
below for **6.**

### COUSIN BY MARRIAGE

Bourbon, Cocchi Rosa, house curaçao, lemon, absinthe,  
grapefruit peel

### BACK POCKET MULE

Vodka, strawberry, cucumber, lemon, agave, ginger beer

### SD ICED TEA

Vodka, gin, rum, tequila, house curaçao, lemon, lime,  
simple syrup, IPA float

### CHAI ME A RIVER

Santa Theresa Gran Reserva aged rum, chai tea simple syrup,  
bitters, orange peel

### HONEYPOT

Tequila, house curaçao, honey, lime, jalapeño tincture,  
salt spray, orange peel

### OLD MAN & THE SEABREEZE

White rum, Maraschino liqueur, cranberry, lime,  
grapefruit peel

### BOBBIN' FOR APPLES

Spirit Works Barrel Gin, apple juice, cider liqueur, lemon

### BEAR HUG

Rye, Nocello walnut liqueur, honey, bitters, orange peel

**QUAFFABLES**

All food and beverages must be purchased and consumed in  
the oyster bar, community table or bar. Not available in  
dining room. No discounts or substitutions on items, please.