



HAPPY HOUR

from the kitchen

CHEESE & CHARCUTERIE BOARD 31

selection of california cheeses, charcuterie, fruit compote, pickles, grain mustard, assorted breads

FETA DIP **V** 12

saffron-infused apricot, citrus zest, mint, evoo, pistachio, za'atar, laffa toast

CHICKEN TENDERS 17

hand-breaded, shaved vegetables, buffalo, korean, or jameson bbq dip

PAN-SEARED SHRIMP DUMPLINGS 19

with lemongrass chile sauce

SMOKED CHILE SHRIMP TACOS 22

heirloom tortilla, grilled pineapple, chipotle sauce, oaxacan cheese, avocado

CRISPY RICE & SPICY TUNA POPPERS 11

kewpie mayonnaise, tobiko fish roe, avocado

TRUFFLE FRIES **V** 9

shaved manchego, black truffle, minced garden herbs, aioli

V vegetarian **VG** vegan **GF** gluten-free

CIRCA 55 Rooftop charges a 20% automatic gratuity for parties of 6 or more, 18% automatic gratuity for team member discounts, and 10% automatic gratuity for take-out. 100% of the automatic gratuity is distributed to the server(s) providing services to the dining party. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase consumer's risk of food borne illness. We are not a gluten-free kitchen and cannot ensure cross contamination will never occur. *



HAPPY HOUR

from the bar

COCKTAILS | 10

the barron.

THE BEVERLY SPECIAL EDITION WHISKEY, ORANGE BITTERS, ORANGE GARNISH

trader vic's mai tai.

TRADER VIC'S ROYAL AMBER RUM, SILVER RUM, TRADER VIC'S MAI TAI MIX, ORANGE CURACAO, LIME

good graces.

BOMBAY SAPPHIRE GIN, APRICOT, LEMON

latin lover.

TEQUILA, PASSION FRUIT, LIME

nordic paloma.

ABSOLUT GRAPE, LIME, FEVER TREE SPARKLING PINK GRAPEFRUIT

beverly blossom.

KETEL ONE PEACH BLOSSOM, PEACH, LEMON

aperol spritz.

APEROL, SPARKLING WINE, SODA

WINE | 10

red / white / rosé

BEER | 6

domestic