

LUNCH *Aperitivo Hour!*

11:30 AM TO 2:30 PM (LAST SEATING 2:00 PM)

COCKTAILS & BEER



LIMONCELLO SPRITZ

HM limoncello, sparkling brut wine, soda

10



MULE

kupu white whiskey, kupu amaro, butterscotch, lime, ginger beer

10



BERRY SANGRIA

red & white wine, mixed berries, cranberry & orange juice

10



UME OLD FASHIONED

japanese whisky, umeshu, black lemon bitters, angostura bitters

14



LILIKOI PANDAN MAI TAI

rum, lilikoi, pandan, lime, coconut

12



PERONI

Italian pale beer

8

WINE BY THE GLASS

SPARKLING

| CHARDONNAY BLEND |

TAITTINGER "LA FRANCAISE" BRUT CHAMPAGNE, FRANCE NV

19

| XAREL-LO BLEND |

VINS EL CEP "KILA" BRUT PENEDES, SPAIN 2022

11

ROSÉ

| PINOT NOIR |

ELOUAN OREGON 2023

9

WHITE

| HONDARRABI ZURI |

TXOMIN ETXANIZ GETARIAKO TXAKOLINA, SPAIN 2024

12

| SAUVIGNON BLANC |

SILENI MARLBOROUGH, NEW ZEALAND 2022

11

RED

| MONASTRELL |

JUAN GIL JUMILLA, SPAIN 2022

8

| PINOT NOIR |

FIRESTEED OREGON, USA 2022

11

SEASONAL SPECIAL

ALL SEASONAL SPECIALS (PIZZA/PASTA/RICE) **\$3 OFF**

ADD A LUNCH SIDE SALAD TO YOUR ENTREE FOR \$5

RAW BAR

* *Rigo Seafood Platter*

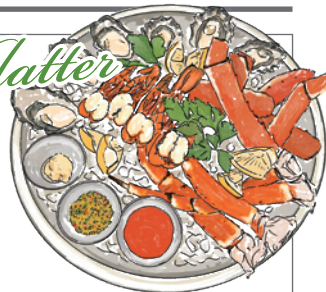
try our seafood platter with 6pc fresh oysters, 4.5oz king crab, 8oz snow crab and 4pc jumbo shrimp.

~~120~~ ► **96**

SEAFOOD PLATTER FOR 2

50

4pc fresh oysters, 8oz snow crab and 2pc jumbo shrimp.



* FRESH OYSTER 1PC

~~8~~ ► **4**

* JUMBO SHRIMP 1PC

~~8~~ ► **6**

* BOILED 8oz SNOW CRAB

~~28~~ ► **22**

* BOILED 9oz KING CRAB

MP



COLD CUTS

HAM PLATTER

~~36~~ ► **30**

MORTADELLA

COPPA

PROSCIUTTO COTTO

JAMON SERRANO

TARALLI

DRIED CRANBERRY

OLIVES

SEMI-DRIED TOMATO



JAMON SERRANO

~~15~~ ► **12** ~~21~~ ► **18**

JAMON BELLOTA

~~26~~ ► **21** ~~42~~ ► **37**

- CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
- 18% AUTO-GRATUITY WILL BE ADDED TO PARTIES 6 OR MORE. - MAXIMUM 6 SPLIT CHECKS PER PARTY.