



HAPPY HOUR WEEK MONDAY-FRIDAY, 3PM-7PM

Bar Bites

ANGLO MAME (\$5)

*English pea pods grilled with garlic chili oil *dineLA exclusive dish*

CEVICHE (\$5)

*Daily fresh fish, avocado, mango, orange, sliced granny smith apple served with romaine hearts *dineLA exclusive dish*

BRUSSELS SPROUTS (\$5)

Mustard aioli, honey & chili

MUSSELS (\$5)

In coconut broth with mushrooms

LOUISIANA SHRIMP (\$5)

*In a rosemary lemon broth *dineLA exclusive dish*

FRIED CALAMARI (\$5)

Cilantro chili & lime sauce

SAMPLER PLATTER (\$20)

Cilantro chili & lime sauce

DRINKS

All Dine LA specialty cocktails are \$5

BLUSHING GEISHA

Unfiltered Nigori sparkling pink sake

GRASSHOPPER

Angel City IPA with cucumber puree, squeezed lime and a sake float served with a salted rim

MICHELADA

Negro Modelo with our house made L.T. Blood Mix, lime and a salted rim

CANDIED FRUIT SANGRIA

White sangria made with chardonnay and candied seasonal fruit

TIMBUKTU

Port with a dollop of fresh cream

Selected Imports \$4

Selected Craft Beers \$4

House White \$4

House Red \$4