DON'T MISS OUT...

WINE WEDNESDAY

EVERY LAST WEDNESDAY
OF THE MONTH
BOOK ON OPENTABLE
UNDER "EXPERIENCES"

BRUNCH

SAT & SUN
11 - 3:30 AM

LIVE MUSIC

SAT & SUN 12 - 3 PM
FRIDAY 6 - 9 PM

CHECK OUT OUR CALENDAR!

BOOK AN EVENT WITH US!

La Costanera
COCINA PERUANA

HAPPY HOUR

MENU

Tuesday - Friday
4 pm - 6 pm

ENJOY OUR LOUNGE AND PATIO HH!

260 CAPISTRANO RD, HALF MOON BAY, CA 94019

COCKTAILS 10

Pisco Sour
Pisco Quebranta, Fresh lime, simple syrup, egg whites

Chilcano
Pisco, Fresh lime, simple syrup, ginger beer & bitters

Costanera GT
Gin, tonic water, grapefruit, rosemary, berries, & flower

Mora Drop
Vodka, lemon, black berry, orange liqueur, sugar rim, served up.

Margarita
Silver Tequila, lime juice, Agave, salt rim

HMB Paloma
Mezcal, spicy liqueur, borage and butterfly pea infussion, grapefuit, lime, soda water

Highway One Manhattan
Rye whiskey, sweet & dry vermouth, bitters, served up

Sangria Roja
Red wine, Pisco, orange liqueur, orange & lemon juice, served on the rocks.

Sangria Ibiza
Moscatel wine, pisco, Elderflower, Cointreau, lime, served on the rocks.

WINE

Sparkling Wine 10/35
Blanc de Blancs Gloria Ferrer, Carneros, Sonoma - Ca, NV

Albariño 10/35
Fillaboa, Rias Baxias - España, 2023

Chardonnay 12/43
Frank Family Vineyards Carneros - Napa, 2023

Pinot Noir 11/40
August West Russian River - Ca, 2024

Cabernet Sauvignon 12/43
Daou Vineyards Paso Robles - Ca, 2023

BEER 6

Pilsner Pilsen Callao, Peru (btl)
Blonde Ale 805 Fire Stone Brew Co. Paso Robles - Ca 4.7%
Bohemian Pils East Brother Brew Co. Richmond - Ca 5%
Dark Lager "Laguna Baja" North Coast Brew Co. Fort Bragg - Ca, 5%
Hazy IPA "Love Hazy" Almanac Beer Co. Alameda - Ca, 6.1%
IPA HenHouse, Santa Rosa - Ca, 6.9%

FOOD MENU

Guacamole & Chips 10
Mexican Hass avocado, house made yucca chips

Cebiche de Pescado 15
Fresh fish of the day, aji rocoto leche de tigre, cancha, choclo

Half Dozen Oysters 12
Fresh seasonal oysters, aji amarillo mignonette, jalapeno, red onion, red bell pepper

Chicharrones 13
Choice of: Chicken, Calamari, or Mushroom. with Rocoto aioli

Pollipapas 15
crispy chicken, linguica, plantain, shishito pepper, french fries, rocoto aioli

Anticuchos 15
Peruvian Skewers, marinated on panca sauce. Choice of Beef Heart, Chicken, prawns

BBQ Ribs 15
grilled duroc pork spare ribs, house made BBQ sauce & cabbage slaw

Steamed Mussels 15
chorizo, garlic pisco, aji amarillo butter, batard toast

Fish n Chips 14
Beer battered tempura fried rockfish with french fries & rocoto aioli

WEEKLY SPECIALS

TACO TUESDAY
$5 EACH OR 3 FOR $12
FISH, CHICKEN,
PORK, MUSHROOM

WING WEDNESDAY
$1.25 WINGS
DRY RUB
ROCOTO BUFFALO
INKA KOLA BBQ

OYSTER THURSDAY
$45 BOTTLE
OF HOUSE BUBBLES AND
½ DOZEN OYSTERS

CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD OR POULTRY MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
PARTIES OF SIX OR MORE WILL BE CHARGED A 20% GRATUITY
OUTSIDE WINE WONT BE ALLOWED DURING HAPPY HOUR.
COASTAL LOCAL CARD NOT APPLICABLE FOR HAPPY HOUR
HAPPY HOUR MENU IS SUBJECT TO CHANGE WITHOUT NOTICE