

HAPPY HOUR

3p-5p

MASKS REQUIRED INSIDE unless seated at your table

FOOD

- VEGGIE FRITTO MISTO \$9** tempura-fried juniper hill farms vegetables served with caper-saffron aioli & red sauce
- SHRIMP DIAVOLO \$9** four gulf shrimp sautéed with chili, garlic, brandy and tomato, served with crostini
- SMOKED SALMON CROSTINI \$9** lemon caper cream cheese, cured cucumber, dill, everything spice
- CHIPS & DIP \$4** house potato chips & a side of truffle cream
- MARINATED OLIVES \$7** citrus, herbs & red bell pepper
- MIXED NUTS \$6** white sesame & chili honey
- FRENCH FRIES \$7** cut in-house, seasoned with herb salt, served with heinz ketchup, aioli & truffle cream
- CLASSIC MEATBALLS \$8** made with pork & beef, in red sauce...three per order
- CHORIZO DATES \$8** almond romesco, oregano, manchego, lemon zest & crostini
- ROSEMARY FOCACCIA \$4** 1/2 portion of our fresh dinner focaccia, grilled, served with red sauce
- SPANISH SARDINES \$7** wild-caught, regular or dressed with sriracha, served with crostini
- MEAT \$7** salami toscana (italy) & prosciutto (italy), served with crostini
- CHEESE \$7** smoked blue (wisconsin) & sheep's milk manchego 9 (spain) served with crostini
- CAULIFLOWER SOUP CUP \$5** finished with olive oil & black pepper
- HALF GREEN SALAD \$5** local greens, herbed sherry, radish & goat cheese
- AFFOGATO \$5** vanilla ice cream thoughtfully drowned with espresso

one of everything on the food menu \$107

DRINK

- HOUSE RED-VILLA SOPITA SANGIOVESE-ITALY \$7**
- HOUSE WHITE-VILLA FASSINI WHITE BLEND-ITALY \$7**
- CHATEAU MONTAUD ROSÉ-FRANCE \$7**
- PERELADA CAVA-SPARKLING WHITE-SPAIN \$7**
- PERELADA SPARKLING ROSÉ-SPAIN \$11**
- LEITZ ALCOHOL-FREE SPARKLING ROSÉ-GERMANY (250ml can) \$12**

APEROL SPRITZ 7

ROSÉ TALLBOY 9.98

- MARGARITA OF TODAY \$7** tequila, lime, agave
- FORMER SPY \$7** tito's, limoncello, lavender, lemon
- NEGRONI \$7** beefeater gin, house bitter blend, vermouth
- BLOODY MARY \$7** (tito's) regular or SPICY
- HORSEFEATHER \$7** rye whiskey, ginger, lemon, bitters
- BARREL MANHATTAN \$7** rittenhouse rye, house vermouth, bitters
- MILLER HIGH LIFE CAN \$1.25** the champagne of beers

\$20 wine BOTTLES

RED

- Marques de Toro Mencia, Spain
- Flaco Tempranillo, Spain
- Fuerza Monastrell Cab Sauv, Spain
- Loma Larga Pinot Noir, Chile
- Ver Sacrum GSM, Argentina

CHILLED RED

- Old Westminster Piquette, Maryland

PINK

- By Any Other Name, Chile

WHITE

- Masottina Prosecco, Italy
- Enotria Moscato, California
- Art of Earth Pinot Grigio, Italy
- Cinquante Viognier, France
- Salmon Run Riesling, New York
- Txakoli Primo Zarautz, Spain
- Loma Larga Sauv Blanc, Chile

want to spend more? GREAT!
full wine list available

other red wines by the glass: Caymus Cabernet Sauvignon \$39...Luke Cabernet Sauvignon \$16...Sean Minor Pinot Noir \$14...Brotte Les Hauts De Barville Châteauneuf-Du-Pape \$20... Casa Natal Malbec \$13...Chateau Ksara Reserve Du Couvent Blend \$10...Triton Tinta de Toro Tempranillo \$14...

other white wines by the glass: Cakebread Chardonnay \$22...José Biengué Tuladore Blanc Bino Chardonnay \$12...Mt. Fishtail Sauvignon Blanc \$12...Dr. Loosen "Dr. L" Riesling \$12