

HAPPY HOUR 3 TIL 6 MOST DAYS (NOT EVERYDAY)

BLT garlic aioli, white balsamic, basil, sourdough 12.99

CUCUMBER DELITE whipped burrata, olive vinaigrette, mint, scallion, chili nut crunch 9

GAZPACHO yellow tomato, melon, strawberry, cuke, garlic, olive oil 7 cup 12 bowl

FRIED YELLOW TOMATOES & SHISHITOS spicy whole grain mustard remoulade 14

HALF GREEN SALAD local greens, herbed sherry, gala apple & goat cheese 7

CRABBY FRIES house fries, butter-poached crab, parm, special sauce, herbs 14

FRENCH FRIES cut in-house, tossed w/ herb salt...ketchup, aioli & truffle cream 9

BRUSSELS caesar, pickled raisin, crouton, parm (contains anchovy) 11

GOAT CHEESE CROQUETTES truffle honey, aged balsamic aioli, herbs (three) 7

GNOCCHI ALLA NORMA tomatoes, eggplant, parm, olive 11

HOUSE FOCACCIA 1/2 portion of our fresh dinner focaccia, grilled w/ red sauce 6

CHIPS & DIP house potato chips & side of truffle cream 4 (add some caviar* for \$12)

OLIVES w/ citrus, herbs & red pepper 8

PARMIGIANO REGGIANO 24 month-with good honey & giardiniera 9

600 DAY PROSCIUTTO with fig & olive tapenade 11

SMOKED SALMON DIP* deviled egg crème fraiche, cucumber, crackers 9

SALMON SLIDERS (2) salmon salad, capers, smoked crème fraiche, greens, harissa aioli 12

SPANISH SARDINES wild-caught, tinned, harissa butter, garlic aioli 9

THE CHEESEBURGER* 2x4oz patties, monterey jack, bacon-onion jam, gherkin mayo, lettuce 12.99

THE PARIS BAGUETTE prosciutto, parm, harissa butter & truffle honey on baguette 12

MINI FILET SLIDERS* two, grilled filet, hawaiian brioche, spicy greens, chimichurri 15

LAMB POPS* (NZ, halal) 3 pieces w/ harissa cream, pomegranate molasses & dukkah nut crunch 16

CLASSIC MEATBALLS made with pork & beef, in red sauce (three) 9

DATES & CHORIZO red pepper & almond romesco, lemon zest, manchego 11

CAULIFLOWER SOUP olive oil & black pepper 7 cup 12 bowl

WTR
MLN
MARG
\$10

Sparkling Rosé
CASTELL DE SAN PAU
10 GLASS 40 BOTTLE

classic
margarita
SALE
6.29 ea



SUMMER
OF
SPRITZ
APEROL
HUGO
CAMPARI
CYNAR
SPAGHETT
SANTAT (NA)
\$7.50 EACH

Slushies

PAINKILLER
ZERO-PROOF 10
WANT IT BOOZY? 14

STRAWBERRY
PEACH
LEMONADE
ALREADY BOOZY 14

BOTTLES
2.99

BOX WINE WEDNESDAY
FRENCH ROSÉ 4.99 GLASS

"it's from France!"

HOUSE WINE BY THE GLASS \$7.50
-OR- HALF LITER \$20

ITALIAN RED: VILLA SOPITA SANGIOVESE
ITALIAN WHITE: VILLA FASSINI BLEND
FRENCH ROSÉ: CHATEAU MONTAUD

RED BOTTLES under 30

BONANZA Lot 7 CELLAR CAB, CALI 29
FLACO TEMPRANILLO, SPAIN 25
ESPRIT DE FONROZAY, BORDEAUX 25
SUR DE LOS ANDES MALBEC, MENDOZA 27

WHITE BOTTLES under 30

MAPRECO VINHO VERDE, PORTUGAL 25
LA BASTARDA PINOT GRIGIO, ITALY 26
LES ALLIES BRUT SPARKLING, FRANCE 28
KURANUI SAUV BLANC, NZ 27

ZERO-PROOF

SAFFRON MINT LEMONADE w/ pomegranate seeds 7.5

SANTAT SPRITZ from france...properly sweet & bitter 7.5 glass

HIBISCUS PALOMA tequila alternative, grapefruit, agave 7.5

LYRE'S CLASSICO apple-pear vibes, light and sparkly 7.5

HEINEKEN ZERO 3

COCKTAILS 7.50

CLASSIC MARGARITA reposado tequila, agave, lime

MULE vodka, ginger, lime

PIMM'S CUP bunch of fruit, pimm's, ginger beer

THE 7-FIFTINI red bell pepper-olive gin, onion, manzanilla sherry

DIRTY SHIRLEY vodka, grenadine, sprite

NEGRONI gin, house bitter blend, vermouth

715 MANHATTAN rye, house vermouth, bitters

FORMER SPY vodka, limoncello, lavender, lemon

NEGRONI gin, house bitter blend, vermouth

*consuming undercooked or raw meat, poultry, seafood or eggs can increase the risk of foodborne illness. Not every ingredient is listed-please notify server of allergies