

Happy Hour Menu

3:00PM – 6:00PM

MAIN

Charcuterie Board \$15.00 daily selection of cured meats & cheeses, marinated olives fig jam, crostini	Ceviche Cocktail \$12.00 citrus juices, jalapeño, crispy plantain chips
Fried Smelts \$12.00 hot vinegar dipping sauce	Baked Gnocchi Sorentino \$12.00 tomato, basil, fresh mozzarella
Taleggio Cheese Fondue \$13.00 cubed artisan bread	Mussels Marinara \$14.00 with garlic toast
Fried Chicken Sandwich \$12.00 brioche bun, artichoke, arugula, tomatoes, spicy cherry peppers	Pan con Tomate \$7.00 grilled ciabatta bread rubbed with extra virgin olive oil, garlic sun ripened tomatoes, fleur de sel
Calamari \$13.00 crispy calami, eggplant, kaboch squash, cherry peppers, lemon twist sea salt Fra diavolo sauce	Bacon-Blue Smash Burger \$13.00 blue cheese, house pickle relish, brioche bun
Ahi Tuna Nachos* \$13.00 wakame seaweed, cucumber wasabi aioli, sriracha aioli, ginger sesame seeds, wonton chips	Crispy Roman Artichokes \$15.00 lemon dill aioli, togarashi pepper
Chicken Caesar \$13.00 Parmesan Crumble, White Anchovy	Grilled Mahi Mahi Sandwich \$14.00 caper tartar sauce, arugula, tomato toasted brioche bun
Whole Fish (Baked or Fried) served with herbed farro, salmoriglio, haricot vertMKT	Truffle Parmesan Fries \$11.00 steak fries, truffle aioli, shaved parmesan

COCKTAILS

\$8	
Dark & Stormy gosling dark rum lime ginger beer	Aperol Spritz aperol prosecco club soda
Mojito flor de cana rum mint lime club soda	Margarita pueblo viejo tequila blanco triple sec lime salt
Tom Collins gin or vodka lemon club soda	Old Fashioned benchmark bourbon sugar aromatic bitters
Manhattan old forester rye sweet vermouth aromatic bitters	

DRAUGHT BEERS

Lagers \$5.00	Pilsners \$5.00
Sours \$5.00	Wheat \$5.00
IPA \$5.00	American Light Pilsner \$5.00

SPIRITS

Mixed Well Drinks \$6.00

WINES BY THE GLASS

SPARKLING

\$7	
Bisol Jeio, Prosecco, IT	Primo Amore, Moscato, IT
Blanc Foussy, Brut Rosé Loire, FR	

WHITE / ROSÉ

\$7	
Borghi ad Est, Pinot Grigio, IT	Chateâu Recougne, Bordeaux Blend, FR
Chateâu Regotière, Muscadet, FR	Valckenberg, Riesling, GER
Crossings, Sauvignon Blanc, NZ	Château Peyrassol, Rosé, FR

RED

\$8	
Josh, Pinot Noir, CA	Vitiano, Supertuscan Blend, IT
Guigal, Côtes du Rhône, FR	Decero, Malbec, ARG

OYS'ER & WINE SPECIAL

excludes happy hour oysters
Oyster & Wine Special
½ off a bottle of muscadet with a purchase Of a dozen oysters expertly paired by our sommelier

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions*