

Happy Hour Food

Bar Only 4-7pm

\$8.00

Chefs' Choice Flatbread

Ask Your Bartender

Shrimp & Pesto Flatbread

*Sautéed Shrimp, Arugula Pesto, Heirloom
Grape Tomatoes and Goat Cheese*

Tomato Mozzarella Flatbread

*Fresh Tomatoes, Mozzarella, Pecorino Romano,
Parmesan, Garlic, Herb Oil and Fresh Basil*

Pear & Cheese Focchi

Seasonal Flavor Cream Sauce

Fried Calamari

*Marinara Sauce, Banana Pepper Aioli
and Sweet Teardrop Peppers*

\$6.00

Fried Mushrooms

Banana Pepper Garlic Aioli

Eggplant Rollatini

Ricotta, Herbs, Mozzarella and Marinara

Homemade Meatballs

*3 Large Meatballs, Marinara & Basil
Infused Ricotta*

Fried Brie

Served with a Raspberry Gastrique

Sautéed Mussels Diablo

A Dozen Mussels, White Wine Tomato Broth

Happy Hour Drinks

Bar Only 4-7pm

\$2.50

Most Domestic Drafts and Bottles

\$4.00

*House Wines – Pinot Grigio, Sauvignon Blanc,
Chardonnay, Cabernet, Merlot, Chianti
Well Liquors w/ Mixer
All Other Beers*

\$6.00

*Cline Chard, Marco Sclaris Pinot Grigio,
Brancott Sauv Blanc, Swallow Cellars Riesling
Mark West Pinot Noir, Wente Cabernet*

*Smirnoff, Tito's, Flavored Vodkas, Beefeater,
Bombay, Bacardi, Capt Morgan, Jim Beam,
Canadian Club, Seagrams 7 & VO, Cutty Sark,
Johnnie Walker Red, Southern Comfort*

\$8.00

*Mer Soleil Chard, Santa Cristina Pinot Grigio,
Charles Krug Sauv Blanc,
Meiomi Pinot Noir, J Lohr Cabernet,*

*Stoli, Ketel One, Absolut, Tangueray, Bombay
Sapphire, Mt Gay, Bulleit, Wild Turkey,
Jack Daniels, Crown Royal, Dewars,
Johnnie Walker Black, Jameson, Patron*

All liquors are priced with a mixer. There is an
upcharge for "on the rocks" or "up" since
these drinks contain more alcohol.