



DRINKS

Cocktails

\$7 each

Meadow Collins
strawberry aperitif | hay | herb soda

Cosmopolitan, Tamed
cranberries | salers | italicus

Medlano Torino
medlar fruit | red bitter | dry
vermouth

Vermouth & Sherry

house bianco blend

baldoria umami vermouth

matthiasson "flora" no.7

baldoria amber

house rosso blend

esule exile

oscar 697 rosso

ostinato secco marsala

isabella cream sherry

Spirit Free

\$5 each

\$5 House Made Kombucha

\$7 rotating flavor

\$12 Herb Soda

\$12 daisies signature

\$5 Best Day Brewing "Kolsch"

\$6 non alcoholic beer

\$6

\$5

\$5

ASSORTI

assortment of nibbles, two petite fortified pours and two 5oz glasses of wine per selection.
designed to serve two guests. ask your bartender about other party size options.

Mezzogiorno

el capricho anchovies, foccacia, esule exile vermouth, and cataldo calabretta "cirò" rosato

\$30

Costa

cdc mussels tin, gnocco fritto, umami vermouth blend, and sorelle bronca "modi" prosecco

\$40

Spagna

cdc octopus tin, simple green salad, ostinato secco marsala, and elena fucci "verha rosso"

\$50

Elegante

onion dip+, golden kaluga caviar+, el capricho sturgeon in olive oil tin, house bianco vermouth
blend, and schramsberg blanc de blanc 375ml bottle

\$115

WINE

Sparkling

Sorelle Bronca "Modi" Prosecco
Glera: Veneto, NV

\$8

ISC "Ombre" Rosé

Chambourcin: Illinois, 2023

\$7

Orange/Rosé

Cantina Marilina "Sikele"
Grecanico: Sicily, 2024

\$8

Cataldo Calabretta "Cirò" Rosato

Gaglioppo: Calabria, 2024

\$7

White Wines

Bianco di Morgante

Nero d'Avola: Sicily, 2024

\$7

Masseria Li Veli

Verdeca: Puglia, 2024

\$8

Red Wines

Willful Pinot Noir

Pinot Noir: Oregon, 2022

\$10

Elena Fucci "Verha Rosso"

Aglianico: Basilicata, 2024

\$7



HAPPY HOUR

OFFERED FROM 3PM TO 5PM TUESDAY-SATURDAY

Caviar Supplement for

Onion Dip

smoked trout roe+	\$12
golden kaluga+	\$48
osetra reserve+	\$65
beluga hybrid+	\$95

SNACKS

Gnocco Fritto	\$5	Fritto Misto	\$12
cool ranch		cheese curds seasonal veg	
Simple Green Salad	\$11	tarragon aioli+	
leafy greens pecorino		Onion Dip	\$7
"wishbone" vinaigrette		house made ruffles+	

CHEESE

loz | served with crackers and daisies honey
\$15 for all three

Pecorino Gregoriano	\$5	Pecorino Primo Sale	\$5	Pecorino Brigantaccio	\$6
soft bloomy tangy		semi-firm salty floral		earthy nutty bran	

TINNED SEAFOOD

Real Conservas

scallops in brine (150g)

ABC+

john dory in mint sauce (120g)	\$26
octopus in caldeirada sauce (120g)	\$30
small squids in curry sauce (120g)	\$28
mackerel fillets in moqueca sauce (120g)	\$20
small sardines in brava sauce (120g)	\$20
trout fillets in dill and pickle sauce (120g)	\$20

El Capricho

cantabrian cold pressed anchovies (8pcs)	\$12
sturgeon in olive oil (110g)	\$24
white tuna slices in sunflower oil (110g)	\$18
white tuna fillets in olive oil (210g)	\$24

Conservas de Cambados

baby eels in olive oil (120g)	\$38
octopus in galician sauce (111g)	\$20
small scallops in galician sauce (111g)	\$16
squids in ink (111g)	\$16
small sardines in olive oil (115g)	\$14
mussels in marinade (115g)	\$20