



DRINKS

Cocktails

\$7 each

Vermouth & Sherry

Greenhouse Effect

cocchi americano | arugula |
cynar | soda

Cosmopolitan, Tamed

cranberries | salers | italicus

Physician's Friend

gin | cascadia d'amore | herb soda

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

House Made Kombucha

rotating flavor

Herb Soda

daisies signature

Best Day Brewing "Kolsch"

non alcoholic beer

\$5

\$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

\$30

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

Costa

\$40

fangst mussels tin, gnocco fritto, umami vermouth blend, and cocci grifoni "tara" brut

Spagna

\$50

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

Elegante

\$115

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

WINE

Sparkling

Sorelle Bronca "Modi" Prosecco

\$8

Glera: Veneto, NV

ISC "Ombre" Rosé

\$7

Chambourcin: Illinois, 2023

Orange/Rosé

Cantina Marilina "Sikele"

\$8

Grecanico: Sicily, 2024

Cataldo Calabretta "Cirò" Rosato

\$7

Gaglioppo: Calabria, 2024

White Wines

Bianco di Morgante

\$7

Nero d'Avola: Sicily, 2023

Red Wines

Willful Pinot Noir

\$10

Pinot Noir: Oregon, 2022

La Marea

\$9

Elena Fucci "Verha Rosso"

\$7

Albariño: California, 2023

Aglianico: Basilicata, 2024



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			
"wishbone" vinaigrette		Onion Dip	\$7
		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)

\$32	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

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

Conservas de Cambados

\$26	baby eels in olive oil (120g)	\$38
\$30	octopus in galician sauce (111g)	\$20
\$28	small scallops in galician sauce (111g)	\$16
\$20	squids in ink (111g)	\$16
\$20	small sardines in olive oil (115g)	\$14
	mussels in marinade (115g)	\$20

Fangst

mussels with dill & fennel seed (110g)	\$16
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