



## DRINKS

### Cocktails

\$7 each

#### Greenhouse Effect

cocchi americano | arugula |  
cynar | soda

#### Cosmopolitan, Tamed

cranberries | salers | italicus

#### Physician's Friend

gin | cascadia d'amore | herb soda

### 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)

\$32

### 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