

# Happy Hour

2 TO 5 PM MONDAY TO FRIDAY

## Libations

<b>Cabrillo Dynamite Punch</b>   light & dark rum, strawberry, pineapple, citrus	9
<b>Milpas Margherita</b>   tequila, lime, agave, Aleppo chile & salt rim	9
<b>Convivo Spritz</b>   Oso de Oro red vermouth, Contratto, prosecco	9
<b>Virgin Island</b>   coconut, strawberry, citrus, soda (NA)	6
<b>Lager</b>   M Special 'American Lager,' Goleta	5
<b>Sparkling</b>   Prosecco, Extra Dry Brut, Avissi, Veneto, Italy NV	9
<b>Rosé</b>   Jaffurs Wine Cellars, Grenache Blend, Santa Rita Hills, 2024	9
<b>Sauvignon Blanc</b>   Brave & Maiden Estate, Santa Ynez, 2024	9

## Provisions

<b>Marinated Olives</b>   our focaccia V	7
<b>Condimenti</b>   kimchi, Roman artichokes & giardiniera VG GF	5
<b>Formaggi</b>   artisanal cheese plate with toasts & honeycomb V N	13
<b>Coxinhas</b>   crispy fried croquette of chicken & fontina	8
<b>Lamb Meatballs</b>   chickpea, pomegranates, tapenade	13
<b>Costolette</b>   1/2 rack of smoked & slow roasted pork baby back ribs GF	21
<b>Margherita Pizza</b>   fresh mozzarella, tomato, basil, sea salt V	16
<b>Spicy Soppressata Salame Pizza</b>   tomato, mozzarella, arugula	18

VG- VEGAN | V- VEGETARIAN | GF- GLUTEN FREE | N- CONTAINS NUTS