



HAPPY HOUR

DAILY • 3:00 – 6:00PM | BAR AREA ONLY

• CICHETTI •

8 EACH

OCTOPUS BITES

crispy fingerling potatoes, celery,
red finger chiles, white wine,
aged balsamic GF

GARLIC ROLLS

mozzarella, parmesan,
house marinara, garlic butter

FRIED MOZZARELLA

beer battered, hand pulled mozzarella,
housemade marinara

TRUFFLE POTATO SKINS

parmesan, lemon aioli

ROASTED MEATBALLS

ricotta, basil, polenta bread

PIZZA 12

BUFALA MARGHERITA

tomato sauce, mozzarella

ROASTED TOMATO PESTO

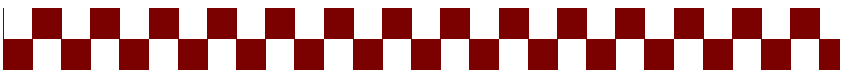
fresno chile, arugula, mozzarella

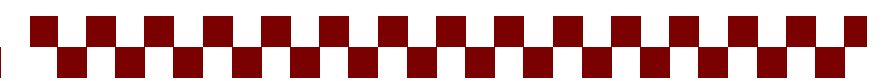


GF: Gluten Friendly

An 18% gratuity charge will be added to all parties of six or more.

**Items can be served raw or undercooked or contain undercooked ingredients. Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform your server of dietary restrictions so they can assist you with recommendations.
black-out dates may apply*





• CLASSIC COCKTAILS 9 •

MARTINI
vodka or gin

ESPRESSO MARTINI
vanilla vodka, kahlua, espresso

COSMOPOLITIAN MARTINI
vodka, orange liqueur, cranberry, lime

OLD FASHIONED
bourbon, demerara, bitters

PALOMA
blanco tequila, grapefruit, lime

SANGRIA
white

Specialty Cocktails 9

N° 6
grey goose essences strawberry & lemongrass,
orange liqueur, lemon, prosecco

N° 15
absolut vodka, cherry lavender, lime,
peychaud's bitters

LIMONCELLO SPRTIZ
house-made limoncello, prosecco

Zero Proof

SIENA SMASH
cherry lavender, lemon, luxardo cherries

Wine 9

Frizzante Secco, Sologno, Emilia-Romagna, IT NV

Malbec, Santa Julia, Mendoza, ARG 2020

Rose, Bodegas Breca, Calatayud, ES 2022

Sauvignon Blanc, Mon Frere, CA 2023

