HAPPY HOUR

DAILY • 3:00 – 6:00PM | BAR AREA ONLY

CICCHETTI

8 EACH

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

GARLIC ROLLS
mozzarella, parmesan,
house marinara, garlic butter

TRUFFLE POTATO SKINS
lemon garlic aioli

WAGYU BEEF MEATBALLS
ricotta, basil, polenta bread

PIZZA 12

BUFALA MARGHERITA
tomato sauce, mozzarella

PIZZA ALLA VODKA
charred red onion, mozzarella, basil VG

BAR North Shore SIENA

GF: Gluten free

An 18% service charge will automatically be added to all parties of 6 or more. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. While we take precautions, we cannot guarantee an environment free of allergens. Please notify your server of any dietary restrictions. black-out dates may apply

CLASSIC COCKTAILS 9

MARTINI
vodka or gin

ESPRESSO MARTINI
vanilla vodka, kahlua, espresso

COSMPOLITIAN MARTINI
vodka, orange liqueur, cranberry, lime

OLD FASHIONED
bourbon, demerara, bitters

PALOMA
blanco tequila, grapefruit, lime

SANGRIA
white

Specialty Cocktails 9

N° 6
absolut watermelon, orange liqueur,
lemon, prosecco

N° 15
grey goose, cherry lavender, lime,
peychaud's bitters

LIMONCELLO SPRTIZ
house-made limoncello, prosecco

ZERO PROOF 8

SIENA SMASH
cherry lavender, lemon, luxardo cherries

Wine 10

Chianti, Querceto, Tuscany, ITA

Chardonnay, Tenuta di Nozzole, Tuscany, ITA

Malbec, Tilia, Mendoza, ARG

Pinot Grigio, Lunardi, Delle Venezie, ITA