



***Our Ancient Grains Are Milled On Site And Used In Our Pizzas, Pastas & Breads.
Ancient Grains Are Sustainable, Nutritious And Healthy.***

LATE NIGHT MENU

10pm - 11pm

Mediterranean Mezze Platter | 23 VG

hummus, bagnaoudh, tzatziki, tapenade, charred pinsa flatbread

Little Gem Caesar | 18

crisp baby lettuce, pecorino,
population wheat croutons,
caesar dressing

add on: grilled chicken +\$11

Short Rib Sliders ^(x3) | 19

slow-braised beef short ribs,
caramelized onions, on toasted brioche
bun, pickles

Woodfired Branzino | 36 GF

Mediterranean sea bass, white wine,
chermoula, mashed potatoes, asparagus,
charred lemon

NEAPOLITAN PIZZA

Margherita | 21 VG

fior di latte, parmigiano, tomato, basil, evoo

Stracciatella | 25

creamy mozzarella "rags", tomato, garlic, basil, parmigiano

Il Butero | 26

italian fennel sausage, salami, fior di latte, fontina,
oregano, calabrian chili, parmigiano

Pepperoni | 24

tomato sauce, fontina cheese, pepperoni

THIN CRUST PIZZA*

Margherita | 21 VG

fior di latte, parmigiano, tomato, basil, evoo

Wild Mushroom | 23 VG

oyster mushroom, pickled shallot, caciocavallo, pecorino

Clam Pie | 27

littleneck clams, oregano, garlic, lemon, chili flakes, pecorino

Diavola | 24

spicy soppressata, fior di latte, tomato, chili oil

Prosciutto Arugula | 27

prosciutto, arugula, fior di latte, parmigiano, balsamic glaze

**gluten-free option +\$2.75 - made in a non-gluten free environment*

DESSERTS | 12

Olive Oil Cake

olive oil & orange zest cake,
wildflower honey, schlag

Cheesecake

seasonal topping, cream
cheese mousse, graham
cracker crust

Crème Brûlée

caramelized sugar topping

Tiramisu

espresso-soaked
ladyfingers, mascarpone
mousse, dark cocoa

JOIN US FOR HAPPY HOUR!

WEEKDAYS 3PM-6PM - DINE IN ONLY

NEAPOLITAN OR THIN CRUST MARGHERITA PIZZA | 10

PINOT GRIGIO, ROSÉ OR MERLOT (BY THE GLASS) | 10

RED/ROSE SANGRIA, SPICY PINEAPPLE MEZCALITA

CHAI OLD FASHION OR CUCUMBER BASIL SMASH | 10

All prices reflect a 3% cash discount. If you choose to pay with a credit card, a 3% surcharge will be added to your final receipt to help offset processing costs. This surcharge is no greater than the fees we incur from payment processors. Tips are not subject to any surcharge. Surcharge does not apply to debit cards or government-issued cards. A 20% gratuity will be automatically added to parties of six or more. A maximum of 4 credit cards may be used per table. Gluten-free items are prepared in a non-gluten-free environment. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. **Please inform your server if you have any food allergies.**



SIGNATURE COCKTAILS | 18

Spicy Pineapple Mezcalita

mezcal, pineapple, agave, lime, jalapeno

Hemingway Daiquiri

rum, pamplemousse, luxardo, lime, agave, grapefruit soda

Passionfruit Jalapeno Margarita

jalapeno infused tequila, lime, agave, tajin, passion fruit liqueur

Cucumber Basil Smash

vodka, cucumber, basil, agave, lime

Mezcal Paloma

mezcal, pamplemousse, grapefruit, agave, lime

Heritage Grand Negroni

gin, grand marnier, campari, orange

Passion Rye Punch

rye, passionfruit liqueur, lemon, vanilla, rosemary syrup

Evil Eye Espresso Martini

vodka, evil eye espresso, mr.black coffee liqueur, vanilla bean

Chai Old Fashioned

bourbon, cardamaro, chai syrup, angostura bitters

DRAFT | 9

Forst Lager 4.8%

Stella Artois 5%

Other Half IPA 7.1%

Heineken 5%

Guinness +\$2 4.2%

BOTTLE | 9

Budweiser 5%

Hoegaarden 5%

NON-ALCOHOLIC | 8

Stella Artois

Michelob Ultra

SIGNATURE MOCKTAILS | 12

make it a libation +6

Peach Ginger Fizz

peach, ginger, lemon,
ginger beer
suggested spirit: vodka

Floradora

raspberry, pineapple, lemon,
soda
suggested spirit: rum

Cucumber Lemon Sour

fresh cucumber, lemon, soda
suggested spirit: gin

SANGRIA | 18/65

**Heritage Red
Sangria**
cabernet, cognac,
lime, agave, fruits

**Heritage
Rosé Sangria**
rosé, triple sec,
peach schnapps,
lime, agave, fruits

WINE

PROSECCO

Gran Duca, Veneto, Italy NV..... 16/60

WHITE

Pinot Grigio

Noemia D'amico, Umbria, Italy 2023..... 17/63

Regalato Terre Di Chieti, Abruzzo, Italy 2022..... 62

Sauvignon Blanc

Polkura, San Antonio Valley, Chile 2024*..... 17/63

Two Angels, Lake County, California 2023..... 18/69

Honig, Napa, California 2023..... 20/72

Gavi

Gavi by Marchesi di Barolo, Piedmonte, Italy 2023..... 19/71

Sancerre

Romain Reverdy, Sancerre, France 2023..... 23/84

Falanghina (Italian Chardonnay)

Donnachiara, Beneventano, Italy 2022..... 16/60

Chardonnay

Harken, California 2023..... 18/69

Little Boat, Russian River Valley, California 2022..... 72

ROSÉ

Les Delices Rosé de Prestige, France 2024..... 16/45

Clarendelle, Bordeaux Rosé, France 2024..... 17/55

Peyrassol La Croix, Provence, France 2024 65

RED

Merlot

Noemia D'amico, Umbria, Italy 2022* 17/64

Pinot Noir

Roco Winery, Willamette Valley, Oregon 2022..... 72

Chianti

Ruffino 1877 DOCG, Tuscany, Italy 2023..... 17/64

Tenuta di Renieri Classico, Tuscany, Italy 2022..... 72

Rioja Tempranillo

Valserrano Bodegas De La Marquesa, Rioja 2020..... 17/64

Bodegas Ramirez de La Piscina Reserva, Rioja, Spain 2018..84

Côtes Du Rhône

Domaine De Magalanne, France 2023..... 17/64

Bordeaux

Barton & Guestier, France 2022..... 16/60

Cabernet Sauvignon

The Atom, Napa, California 2022..... 18/69

Lucas & Lewellen, Santa Ynez Valley, California 2019..... 70

Barolo

Franco Amoroso, Piemonte, Italy 2020..... 96

Brunello Di Montalcino

Ruppiano Familla Berselli, Tuscany, Italy, 2019..... 96

*denotes natural wine

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