

HAPPY HOUR

EVERY DAY • 3-6PM

Bites

ARANCINI

scamorza cheese, arrabbiata,
fried prosciutto 3 ea

housemade sliders*

4 ea

MINI TAVERN BURGER

truffle aioli, balsamic caramelized onions,
arugula, fontina

CHICKEN PARMESAN

pomodoro, smoked mozzarella, basil

WAGYU MEATBALL

bellwether ricotta, pomodoro sauce

bruschetta

8 ea VG

CLASSIC

marinated tomatoes, basil, balsamic reduction

TOMATO & BURRATA

basil oil

MUSHROOM

whipped goat cheese, truffle honey

pizza

12 ea

MARGHERITA

mozzarella, tomato, fresh basil VG

BURNT PEPPERONI

tomato sauce, mozzarella, red chiles

VG: VEGETARIAN

GF: GLUTEN FRIENDLY

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. An 18% service charge will automatically be added to all parties of 6 or more.

A 3.95% surcharge is added to all checks to offset rising costs. This is added in lieu of menu price increases and can be removed upon request.

Cocktails 9

CLASSIC MARTINI

vodka, dry vermouth, lemon twist

ESPRESSO MARTINI

vanilla vodka, kahlua, espresso

OLD FASHIONED

four roses bourbon, demerara, bitters

LIMONCELLO SPRITZ

house-made limoncello, mint, prosecco

PINEAPPLE LIMETTA

tequila, pineapple, lime

ZERO PROOF

LAVENDER BRAMBLE

blueberry lavender, lime,
lemon, blackberries

