

HOUSE COCKTAILS

~~\$11~~ **\$5.50**

Happy Hour: Daily 4pm-6pm

Moscow Mule - Tito's VODKA, fresh lime juice, grapefruit bitters & ginger beer

Left Coast Tonic - GIN, Fernet Branca, fresh lemon & tonic on the rocks

Pesca- BOURBON, fresh lemon, whole basil, brown sugar, peach bitters & seltzer on the rocks

Tequito- Fresh mint, lime, TEQUILA, brown sugar & seltzer on the rocks

40 Rum Punch- Mount Gay RUM, Orgeat syrup, fresh lime, Cynar Amaro & seltzer on the rocks

Buzz²- Chilled espresso, brown sugar simple syrup & IPA served up

Fiore Spritz- Elderflower liqueur, Cocchi Americano, fresh lemon & Prosecco served up

Ginger Cilantro Margarita - Muddled fresh cilantro, ginger, lime & silver TEQUILA

CICHETTI (\$5)

Daily RISOTTO : ask your bartender

Local 1/2 MUSSELS with toasted garlic & fresh herbs

Local KALE with toasted garlic & cannellini beans

A dueling pair of crispy risotto ARANCINI

Stuffed BABY ARTICHOKES with goat cheese & pancetta

Caramelized BRUSSELS sprouts

1/2 FLATBREAD PIZZA (\$5)

SALAMI with fresh oregano, fontina & mozzarella

ANCHOVY with arugula & ricotta salata

MARGHERITA with roasted tomato & fresh basil

Five CHEESE with buffalo mozzarella & fresh oregano

Roasted BEETS with goat cheese & caramelized onions

Marinated CALAMARI WITH artisan salami & chipotle