

Happy Hour: 4-6pm & 9-10pm (9-11 Fri & Sat!)

HOUSE COCKTAILS ~~\$12~~ \$6

ALL DRINKS
Half Price

DREADLOCK HOLIDAY- BARREL-AGED RUM, pickled lime, pineapple, ginger beer *TALL GLASS ROCKS*

PAPER PLANE- Blanco TEQUILA, Aperol, Amaretti amaro, lemon twist *UP*

4 O'CLOCK SHADOW - MEZCAL, ancho chili liquor, lemon juice, agave, beet juice, rosemary *UP*

ESTATE - VODKA, orange, basil, lemon, Campari, seltzer, & plum bitters *TALL GLASS ROCKS*

RANCHITO VERDE - TEQUILA, Velvet Falernum, cilantro, mint, pineapple, jalapeño & lime *ROCKS*

GUNSLINGER - Bulleit RYE, maraschino cherry liquor, vanilla-chipotle syrup, lime, chocolate bitters *TALL GLASS ROCKS*

Doppio 2.0- Espresso-infused VODKA, house-made Kahlua, espresso, agave & chocolate bitters *UP*

SHOT & A BEER \$14 \$7

BEAM & A BEER- Jim Beam & any draft

THE LUNCHBOX - Jameson & any draft

HIGH FIVE - Reposado tequila & any draft

BROMARO - Fernet Branca & any draft

ALL DRINKS
Half Price

FOOD / CICHETTI

Local lamb MEATBALLS, carrot, honey & herb pesto 11

Baby GREENS, pecorino Romano, & focaccia croutons 8

CALAMARI salad, celery, artichokes, & cannellini 10

ARANCINI - changes daily, ask your server 9

POPCORN with lime salt & butter 3

House-made garden PICKLES 5

CAESAR salad, focaccia crouton, & shaved parmesan 9

add white anchovy fillet 2

1/2 FLATBREAD PIZZA

ARTICHOKE & mixed olive with smoked ricotta salata 7

MARGHERITA, tomato, buffalo mozzarella, & basil 7

Roasted PORK, kale, pickled onions, & pesto 8

SALAMI TRIO, arrabbiata sauce, fontina & oregano 8

Roasted BEETS, goat cheese, & caramelized onions 8

Five CHEESE with fresh oregano 7

