

HAPPY HOUR MENU

APPETIZERS

PER PERSON PRICING

SPANISH MEATBALLS

\$7++ PER PERSON

Spanish-inspired meatballs with toasted bread

FRIED CALAMARI

\$8++ PER PERSON

crispy calamari rings with basil salt

BABY PORTABELLA

\$6++ PER PERSON

vegetarian portabella mushroom stuffed with artichoke dip

CHARRED ARTICHOKE

\$6++ PER PERSON

garlic aioli, breadcrumbs

ROASTED RED PEPPER HUMMUS

\$5++ PER PERSON

pickled vegetables, rustic breads

CAESAR SALAD

\$8++ PER PERSON

baby romaine leaves, parmesan, herbed croutons

CRISPY WINGS

\$8++ PER PERSON

crispy wings prepared with spiced honey, BBQ, buffalo or lemon garlic sauce

SERRANO MANCHEGO QUESO DIP

\$5++ PER PERSON

crispy calamari rings with basil salt

QUESADILLA

\$6++ PER PERSON

chipotle grilled chicken quesadilla with guacamole, pico de gallo and sour cream

HANDCRAFTED CURED & DRY MEATS

\$11++ PER PERSON

house made pickles, toasted nuts, warm rustic bread

REGIONAL CHEESE PLATE OF THE WEEK

\$10++ PER PERSON

fig marmalade, warm rustic bread

THE "++" INDICATES THE REQUIRED 26% GRATUITY AND APPLICABLE TAXES

FLATBREAD STATION

Select 2-3 Flatbreads \$12++ Per Person

MARGHERITA | TOMATOES, FRESH MOZZARELLA, BASIL

MIXED MUSHROOM | RICOTTA CHEESE, ARUGULA

ROTISSERIE CHICKEN | FIG SPREAD, JACK CHEESE, SPICED HONEY

SPICY CHORIZO | CARAMELIZED ONIONS, GOAT CHEESE

\$2++ Per Person Upcharge Sub Gluten Free

DRINK SPECIALS

(4PM-7PM Daily)

AFTER 7PM, DRINKS SWITCH TO REGULAR PRICING

\$9++ Well Drinks

\$2 Off Draft Beers

\$3 Off Wine

\$2 Off Cocktails