



**Happy Hour**  
Tuesday to Friday  
03:00 PM - 05:00 PM

*three dollars*

**warm mixed spiced nuts**

**warm marinated mixed olives**  
served with bruschetta & crostini

**sundried tomatoes hummus**  
In-house made sundried tomatoes hummus fresh pita,  
topped with olive oil. add \$2 for veggie

**bread & oil**

*five dollars*

**deep-fried portabella mushrooms ravioli**  
served with marinara sauce

**prosciutto-wrapped asparagus**  
wood-fired roasted asparagus  
wrapped with prosciutto-di-parma

**caprese skewers**  
mozzarella, cherry tomatoes, fresh basil & salumi  
topped with sweet aged balsamic & olive oil

**anchovy skewers**  
olives, anchovy, pickles

*six dollars*

**mozzarella & dry salumi board**  
mozzarella, genoa salumi, bruschetta,  
aged garlic & crostini

**pizza garlic cheese bread**  
8" thin pizza base topped with  
house-made garlic butter and cheese

**stuffed mushrooms**  
garlic herb stuffed mushrooms

*seven dollars*

**moules frites**  
classic french/belgian style mussels & chips

**smoked salmon board**  
scandinavian smoke salmon, bruschetta,  
aged garlic & crostini

**ribeye steak skewers**  
two skewers of ribeye steak and pineapple  
sauteed to perfection

*five dollar beers 10 oz*

**IPA**  
**cider**  
**chocolate porter**

*six dollar red & white wines*

**chianti**  
**sangiovese**  
**nero d'dvola**

**chardonnay**  
**pinot grigio**  
**soave**

*seven dollar cocktails*

**negroni**  
gin, campari, vermouth

**moscow mule**  
vodka, ginger bear, lime

**caipirinha**  
cachaca, lime, brown sugar

**sidecar**  
brandy, triple sec, lemon juice

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