



HAPPY HOUR MENU

MONDAY - FRIDAY 4 PM TO 6 PM

SELECT DRAFT BEERS 5

YARDS PALE ALE
LAGUNITAS IPA
HIGHWATER HEFEWEIZEN

STELLA ARTOIS
YUENGLING
COORS LIGHT

CRAFT COCKTAILS

PEACH FROZEN BELLINI 6
prosecco blended with peach puree

GRILLED CITRUS SANGRIA 6
grilled citrus, grilled pineapple

VIN BLOSSOM 7
barbera wine slow-cooked with lavender, hibiscus, honey, citrus and served chilled

MIXED DRINKS 5.5
Your choice of house vodka, gin, rum, or tequila with mixer

WINES BY THE GLASS 6

WHITEWINE

PINOT GRIGIO	ITALY	I CASTELLI
GRENACHE BLANCA	SPAIN	LES BRUGUERES
GRUNERVELTLINER	AUSTRIA	SCHMIDT

RED WINE

PINOT NOIR	CALIFORNIA	CLOUD BREAK
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SMALL PLATES

FRIED CALAMARI 8.5
fried rings and tentacles lightly fried with marinara sauce

MUSSELS 8
PEI mussels sauteed in olive oil, garlic, white wine choice of red or white sauce

FRIED MOZZARELLA 6.5
served with our homemade marinara sauce

COAL OVEN ROASTED MEATBALLS 7
freshly ground beef and veal stuffed with smoked mozzarella topped with marinara

RISOTTO BALLS 7.5
stuffed with mozzarella and mushroom served with marinara

BRUSCHETTA 5
toasted bread, topped with roasted peppers, olives, diced tomatoes, garlic, basil & parmesan

SPICY CALAMARI & SAUSAGE 8.5
fried calamari sauteed with pork sausage and arugula in a spicy marinara sauce