



## HAPPY HOUR MENU

**MONDAY-FRIDAY 4-6**  
**SUNDAY 7-10**

**AVAILABLE AT THE BAR**

**ALL  
DRAFT BEERS**  
**4**

### CRAFT COCKTAILS

**FROZEN BELLINI 6**  
PROSECCO BLENDED WITH PEACH PUREE

**L'AMORE 6**  
BERRY INFUSED VODKA, FRESH LEMON,  
FINISHED WITH PROSECCO

**SPRING FASHIONED 6**  
FOUR ROSES BOURBON, ST. GERMAIN,  
MUDDLED STRAWBERRY, HONEY, BALSAMIC,  
CITRUS BITTERS

**FRESCO MULO 6**  
VODKA, ROSEMARY-GINGER SIMPLE,  
JALAPENO SIMPLE, FRESH LIME,  
WATERMELON CUBES

**MIXED DRINKS 5**  
YOUR CHOICE OF HOUSE VODKA, GIN, RUM,  
OR TEQUILA WITH MIXER

### WINE

**GLASS HOUSE RED OR WHITE 5**

### SMALL PLATES

**FRIED CALAMARI 7.5**  
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

**STUFFED 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 7.5**  
FRIED CALAMARI SAUTEED WITH PORK SAUSAGE AND  
ARUGULA IN A SPICY MARINARA SAUCE