

HAPPY HOUR

Tuesday through Friday 3:00 - 5:00pm



\$10 ea.

SNACKS, WINES,
& COCKTAILS



SNACKS

Shrimp Cocktail

three tiger shrimp / cocktail sauce

Oysters on the Half Shell*

three oysters / cocktail sauce

Suppli al Telefono

three crispy risotto balls
smoked burrata / marinara

Calamari Fritti

charred lemon / castelvetro olives
calabrese aioli / marinara

WINES

Prosecco

Pinot Grigio

Still Rose

Italian Primitivo

COCKTAILS

Summer Negroni

botanist gin / chambord
carpano classico rosso

Mile High Manhattan

tincup whiskey / fernet
demerara / bitters

Fashinova

vodka / grapefruit pamplemousse
fresh lime juice / simple syrup
bittermen's hellfire

Capri Collins

dobel reposado / 400 conejos mezcal
st. george pear / carpano bianco
bittermen's hellfire

BOTTLE & BOARD \$40

A bottle of Bread and Butter CHARDONNAY or CABERNET SAUVIGNON
plus chef's selection CHARCUTERIE BOARD with two meats, two cheeses,
seasonal jam, marinated olives, spiced nuts, fruits and toasted baguette.

* These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.