



## HAPPY HOUR 4-6PM

\$2 OFF SPECIALTY COCKTAILS, DRAFT BEER, SELECT WINE & \$3 OFF FOOD

### FOOD

HOUSE CUT FRIES 7

Garlic Aioli

MEATBALL 9

Pork, Beef, Veal, Tomato Garlic Confit

STEAMED MUSSELS 18

Chorizo, Fennel, Jalapeño, Tomato Broth

SMOKED SALMON FLATBREAD 15

Chive & Goat Cheese, Crème Fraiche, Capers, Shaved Onions, Dill

LOBSTER DEVILED EGGS 14

Pancetta, Tarragon Aioli, Trout Roe

MARGHERITA FLATBREAD 12

Pomodoraccio, Mozzarella, Basil

### COCKTAILS

THE NORTH COUNTRY GIRL 14

Bulleit Bourbon, Orange Bitters, Vanilla Bean Simple Syrup, Filthy Black Cherries

ELDERFLOWER GIN FIZZ 12

Henrick's Gin, St. Germain Elderflower, Tonic Water

LELA SPRITZ 11

Aperol, Prosecco, Sparkling Water, Bitters, Dehydrated Orange

RUBY RED PALOMA 12

Milagro Reposado Tequila, Lime Juice, Ruby Red Grapefruit, Club Soda, Sugar Rim

KIR ROYALE 10

Crème de Cassis, Prosecco, Blackberries, Mint

ESPRESSO MARTINI 14

Stoli Vanil, Caffè Borghetti, Bailey Irish Cream, Kahlu

### DRAFT BEERS

ROTATING SEASONAL MENU

ASK YOUR SERVER FOR OUR CURRENT SELECTIONS

### WINE BY THE GLASS

#### SPARKLING & ROSÉ

NV Arte Latino, Cava, Brut, Spain 10

Rosé, Villa Wolf, Wachenheim, Germany 13

#### WHITES

Chardonnay, Frank Family Vineyard, Carneros, California 18

Pinot Grigio, Tommasi, 'Le Rosse', Veneto, Italy 12

Sauvignon Blanc, Riley's Lookout, Marlborough, New Zealand 10

#### REDS

Cabernet Sauvignon, Treana, Paso Robles, California 14

Malbec, Catena, Mendoza, Argentina 10

Merlot, Blackboard, Washington 9

Pinot Noir, Pinot Project, Sonoma County, California 11