

Happy Hour

5-7 (bar area only)

Monday

½ priced select bottles of wine

*select bottled beer | 5

Tuesday

house red or white | 6

aperol spritz | 6

*select bottled beer | 5

Wednesday

½ priced bottles of Prosecco

½ priced bottle of Sparkling Rose

house red or white | 6

*select bottled beer | 5

**select bottled beer*

-Menabrea Bionda

-Menabrea Ambrata

-Troegs Dreamweaver Wheat

-Troegs Troegenator Double Bock

-Conshy ESB

-Ommegang Rare VOS

-Stoudt's Kolsch

-Young's Chocolate Stout

-Ommegang Witte

-Baladin Super 25oz | 9

Thursday

*select bottled beer | 5

select draft beer | 5

house red or white | 6

Friday

boardroom spirits martini | 7

boardroom mixers | 6

house red or white | 6

*select bottled beer | 5

Snacks

5-7 (bar area only)

Fried Arancini | 5

chef's selection

Fried Calamari | 7

lemon aioli

Truffle Fries | 5

parmesan, tomato aioli

Crispy Brussels | 6

calabrian chili aioli, parmesan

Meat & Cheese Board | 8

chef's selection with jam, nuts, crostini & seasonal fruit

Ricotta Board | 5

ricotta, seasonal jam, grilled focaccia

Flatbreads

Prosciutto | 7

fontina, parmesan, mushrooms, prosciutto

Caprese | 7

fresh mozzarella, tomato, fresh basil, balsamic

Bianco | 7

garlic oil, fontina, buffalo mozzarella, oregano

Flatbread Trio | 16

board of all three flatbreads served with chili oil, oregano, parmesan & chili flakes

