

# happy hour

monday - friday | 4pm-6pm | bar area

## BEER, WINE, & COCKTAILS

SELECT DRAFT BEER | 5

DRAFT RED WINE | 7

SELECT WHITE WINE | 7

BOARDROOM MIXED DRINKS | 7

rum, vodka, gin

FIERE L'ISOLA | 10

GRAPEFRUIT ROSE VODKA, PINEAPPLE JUICE,  
LIME JUICE, SIMPLE, EGG WHITE

**MONDAY** 1/2 PRICED BOTTLES

**TUESDAY** FLIGHT NIGHTS

**WEDNESDAY** SPECIALTY BOTTLES

## SNACKS & FLATBREADS

CRISPY BRUSSELS | 8

sweet chili & honey glaze, golden raisins,  
toasted almonds

ARANCINI | 7

pesto, smoked mozzarella, calabrian chili  
aioli, pea shoots

CALAMARI | 10

lemon chive aioli, tomato tahini sauce,  
fresh thyme

MEAT & CHEESE BOARD | 9

chef's selection of charcuterie and cheese,  
jam, nuts, crostini, seasonal fruit

FLATBREAD TRIO | 16

sausage, margherita & rucola

MUSSELS | 10

leek & fresh herb white wine broth,  
nduja, grilled bread

BAKED BURRATA | 10

burrata ball baked inside a pizza dough, basil,  
calabrian chili ranch, arugula