

## Happy Hour Cocktails \$6

4:00-6:00

Evan Williams Old Fashioned

Brickway Martini Gin or Vodka

Brickway Limoncello Collins

Aperol Spritz

Mule's- Vodka, Gin or Bourbon

## Happy Hour Wine \$7

Lone Birch Riesling

Eos Sauvignon Blanc

Eos Pinot Grigio

Eos Chardonnay

Portillo Malbec

La Valentina Montepulciano

Eos Cabernet

Big Smooth Zinfandel

Eos Pinot Noir

Fontella Chianti

Eos Merlot

## Happy Hour Beer \$4

4:00-6:00

### Bottle

Budweiser

Bud Light

Blue Moon

Corona

Heineken

Mich Ultra

Miller Lite

Samuel Adams

Peroni

Breckenridge Vanilla Porter

Menabrea Amber

### Can

Saro Hard Cider

Saro Sangria

Infusion Vanilla Bean Blonde

Kros Strain Fairy Nectar

Pint 9 Cloud Jumper

Pint 9 Oso Café

High Noon Black Cherry

Sam Adams N/A

O'douls N/A

### On Tap

Guinness

Pint 9 IPA

Stella Artois

Boulevard Wheat

Modelo

# Happy Hour Flatbreads

25% off 4:00-6:00

## Four Cheese

Sundried Tomatoes, Fresh Herbs

\$15

## Margherita

Roma Tomato, Fresh Mozzarella, Fresh Basil

\$18

## Italian Sausage & Roasted Pepper

Tomato Sauce, Onions & Peppers, Sausage,  
Mozzarella & Gorgonzola Cheese \$18

## Chicken Caesar

Mozzarella, Parmesan, Chicken, Topped with a  
Caesar Salad

\$18

## Artichoke & Prosciutto

Tomato Sauce, Mozzarella, Herbs

\$18

## Napoli

Tomato Sauce, Pepperoni, Spinach, Banana  
Peppers, Roasted Garlic, Parmesan &  
Mozzarella Cheese

\$18

## Tuscan Pesto Roasted Vegetable

Pesto, Roasted Vegetables, Tomato, Mozzarella  
& Parmesan Cheese

\$16

# Happy Hour Menu

4:00-6:00

## Grilled Shrimp Cocktail

\$16

## Arancini

Cheese Stuffed Risotto Balls

\$10

## Green Lip Mussels

Spicy Diavolo or Gorgonzola Cream

\$14

## Toasted Gnocchi

Gorgonzola Cream Fresh Basil

\$7

## Bruschetta

Tuscan and Pita Bread

\$12

## Fried Cheese Ravioli

Hand breaded served with red sauce

\$12

## Crab Dip

Tuscan and Pita Bread

\$17

## Fried Calamari

Sautéed Peppers and Garlic

\$17

## Wood Grilled Tuna

Seared Rare with Condiments

\$17