

Happy Hour Cocktails \$6

4:00-6:00

Evan Williams Old Fashioned

Gin or Vodka Martini

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

Infusion Vanilla Bean Blonde

Kros Strain Fairy Nectar

High Noon Black Cherry

Sam Adams N/A

O'douls N/A

On Tap

Guinness

Pint 9 IPA

Stella Artois

Boulevard Wheat

Modelo

Seasonal Feature

Anytime Appetizers

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

\$14

Fried Cheese Ravioli

Hand breaded served with red sauce

\$12

Crab Dip

Tuscan and Pita Bread

\$18

Fried Calamari

Sautéed Peppers and Garlic

\$18

Wood Grilled Tuna

Seared Rare with Condiments

\$17

Happy Hour Menu

4:00-6:00

Happy Hour Flatbreads

25% off 4:00-6:00

Four Cheese

Sundried Tomatoes, Fresh Herbs

\$15

Margherita

Roma Tomato, Fresh Mozzarella, Fresh Basil

\$19

Italian Sausage & Roasted Pepper

Tomato Sauce, Onions & Peppers, Sausage,
Mozzarella & Gorgonzola Cheese \$19

Chicken Caesar

Mozzarella, Parmesan, Chicken, Topped with
a Caesar Salad

\$19

Artichoke & Prosciutto

Tomato Sauce, Mozzarella, Herbs

\$19

Napoli

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

\$19

Tuscan Pesto Roasted Vegetable

Pesto, Roasted Vegetables, Tomato,
Mozzarella & Parmesan Cheese

\$18