

Happy Hour Cocktails \$6

Evan Williams Old Fashioned

Gin or Vodka Martini

Limoncello Collins

Aperol Spritz

Mules- Vodka, Gin or Bourbon

Happy Hour Wine \$7

Kung Fu Girl 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

Bottles or Cans

Budweiser

Bud Light

Blue Moon

Busch Light

Corona

Coors Light

Heineken

Mich Ultra

Miller Lite

Samuel Adams

Peroni

Breckenridge Vanilla Porter

Menabrea Amber

Saro Hard Cider

Kros Strain Fairy Nectar

High Noon Black Cherry

Carbliss *Ask for Flavors

Athletic IPA N/A

O'Douls N/A

Michelob Ultra Zero (N/A)

Draught Beers

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 listed price

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