



HAPPY HOUR

COCKTAILS!

[available in the dining room and at the bar]

4:00pm - 6:00pm, 7 days a week

\$10 TITO'S MARTINIS

\$10 CRAFT COCKTAILS

\$8 WELL HIGHBALLS

\$7 GLASSES OF HOUSE WINE

\$6 IMPORT BEERS

\$5 DOMESTIC BEER

— \$10 COCKTAILS! —

LOUIE HA HA

fig vodka, agave, mint smack martini

JOEY LOLLIPOPS

jalapeño infused silver tequila, sicilian orange liqueur, prickly pear, agave, salt rim

LITTLE NICKY - CRAZY PHIL

bulleit rye whiskey, triple sec and sour

LEMON BASIL MARTINI

smirnoff citrus, fresh basil, lemon sugar rim

JOHNNY NO. 1, 2, 3!

st. george gin, vergnano maraschino, chartreuse, citrus

SPRING FLING

acai berry infused vodka, fresh mint, muddled blueberries, citrus and soda

KENTUCKY 46

maker's mark 46 bourbon, agave, lime, ginger beer, grand marnier soaked cherries

BOODLELICIOUS

boodles strawberry and rhubarb gin and sour

CLASSIC {NEGRONI}

hendricks gin, vya vermouth, campari, artisan ice

CYANARA - AMARA {AMARO}

burning chair bourbon, cynar, aperol, flaming orange zest



THE BAR MENU!

[available at the bar only]

4:30pm - 6:00pm, 7 days a week

FRIED CHERRY PEPPERS

fresh tomato sauce 6

SICILIAN MEATBALLS

giant veal, pork and beef meatballs, fresh ricotta, sweet basil 10

CALAMARI MISTO

fried calamari and sea bass, cherry peppers 11

COZZE NERO

black mussels, roma pomodoro, garlic,
hearts of artichoke, colatura 15

SCAMPI ALLA SCAMPI

shrimp, garlic, white wine, Meyer lemon risotto 13

WARM BREAD!

PANE, SALE, OLIO

extra virgin olive oil, pesto speziato 5

FRESH RICOTTA WHITE TRUFFLE 6

GARLIC BREAD 6