

HAPPY HOUR MENU

Daily 4pm-7pm

HOUSE COCKTAILS \$11

WINE \$6

PINOT BLANC Albrecht Tradition, Alsace, France 2020

SAUVIGNON BLANC Cline, Sonoma Valley, California 2020

MERLOT Kunde, Sonoma Valley, California 2018

BEER \$5

IPA Elysian Space Dust Seattle, Washington USA (Bottle)

LAGER Stella Artois, Belgium (Bottle)



HARD SELTZER \$6


SURFER ROSSO Amass hard seltzer, hibiscus, ginger, turmeric


FAERIE FIZZ Amass hard seltzer, jasmine, cardamom, raspberry


SUN SIGN Amass hard seltzer, mandarin, vanilla, oak


FOOD

 Vegetarian  Vegan

OLIVES ON ICE mediterranean olives marinated in rosemary, basil, chili, garlic, red bell pepper, and lemon **5** 

G-KNOTS dough, mozzarella fior di latte, parmiggiano, garlic, basil, italian tomato sauce **8** 

THE MARGHERITA herb-infused tomato sauce, mozzarella fior di latte, grape tomatoes, fresh basil, parmiggiano **10** 

ROSEMARY MUSHROOM oven-roasted portobello, mozzarella, parmesan, arugula, tomatoes, lemon zest, rosemary & thyme **10** 



Before you order your food and drinks, please speak to our staff if you have an allergy or intolerance. Despite efforts to prevent cross-contamination, we do use allergens in our kitchen and any of our dishes may contain traces of allergens.
A 20% gratuity will be added to parties of 6 people or more.

