

SOCCIAL HR

bar area only

FROM THE BAR

HALF PRICED HOUSE COCKTAILS

WELL DRINKS

pinnacle vodka, cruzan rum, evan williams whiskey,
pinnacle gin, sauza tequila

WINE BY THE GLASS BOTTLED BEER

FROM THE KITCHEN

WARM MARINATED OLIVES

rosemary, citrus, chilies

DRIVE THRU BURGER

2 patties, american cheese, lettuce, tomato, special sauce

LOCAL RICOTTA

sundried tomato pesto, lemon oil, house focaccia

MARGHERITA PIZZA

tomato, basil, mozzarella

DRUNK BREAD

white wine, swiss fondue, crusty bread

CALAMARI FRITTI

padrón peppers, lemon conserva, calabrian chili aioli

BABY BEETS

goat-cheese mousse, poppy seeds, raspberry
vinegar, basil

SHRIMP SANTA LUCIA

chorizo, tomato sugo, basil, crusty bread

HANDMADE BURRATA

crispy eggplant, tomato-chili marmalade, mint

BEEF CARPACCIO

caper aioli, avocado, arugula, parmesan crisp

BUILD YOUR BOARD

pick 3 or more; + proper accompaniments

MEAT

[] PROSCIUTTO

dry cured, it

[] CALABRESE SALAMI

spicy pork salami, ca

[] FINOCCHIONA

mild fennel salami, ca

[] COPA

mild, dry cured pork, ca

[] BAROLO SALAMI

coarse ground, hand sliced, ut

PSSSST, DON'T FORGET

[] OLIVES

marinated

[] QUINCE PASTE

membrillo

[] GARLIC CONFIT

infused in olive oil

CHEESE

[] ST ANDRE

triple cream, fr

[] GORGONZOLA

blue, tangy finish, it

[] MANCHEGO

mild, semi firm, sp

[] HUMBOLT FOG

semi ripened goat, ca

[] PICKLES

made in house

[] FROZEN GRAPES

seedless

[] EXTRA BREAD

house focaccia

**Warning: these items are served raw or undercooked, or may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.*