

# ..... SOCIAL 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

### MARINATED PICHOLINE OLIVES

garlic, herbs, chilies

### DRIVE THRU BURGER

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

### HOUSE CHICKEN LIVER PÂTÉ

port poached cherries, eggplant marmalade, crostini

### MARGHERITA PIZZA

tomato, basil, mozzarella

### DRUNK BREAD

white wine, swiss fondue, crusty bread

### CALAMARI FRITTI

padrón peppers, lemon conserva, calabrian chili aioli

### ROASTED BEETS

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

### SHRIMP SANTA LUCIA

chorizo, tomato-white wine broth, basil, crusty bread

### HANDMADE BURRATA

crispy eggplant, tomato-chili marmalade, mint

### \*FILET OF BEEF 'TARTARE'

hand cut filet, salt & vinegar fries, sauce gribiche

## 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

### CHEESE

#### [ ] ST ANDRE

triple cream, fr

#### [ ] GORGONZOLA

blue, tangy finish, it

#### [ ] MANCHEGO

mild, semi firm, sp

#### [ ] HUMBOLT FOG

semi ripened goat, ca

## PSSSST, DON'T FORGET

#### [ ] OLIVES

marinated

#### [ ] QUINCE PASTE

membrillo

#### [ ] GARLIC CONFIT

infused in olive oil

#### [ ] 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.*