

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

STRAWBERRY & BRIE CROSTONE

marinated strawberries, snap peas, arugula, balsamic

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

PSSST, 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.*