

Happy Hour

Mon-Fri 3-6pm

WINE

FROZEN COCKTAILS

-  Classic
Margarita \$10
 Strawberry
Frosé \$10

COCKTAILS

-  Strawberry
Margarita \$8

\$8 / \$29 Salveto Prosecco
Aromas and flavors of green apple, pear, and light citrus, with subtle floral notes.

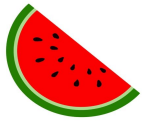
\$8/\$29 Il Vincé Delle Venezie Pinot Grigio
Fleshy yellow apple, golden apricot, and lemon pulp with a mineral-tinged, clean finish.

\$8/\$29 La Galope Rose
Offering fruity yet refreshing flavors of cherry, strawberry, watermelon, and grapefruit on the palate, light-bodied with a medium finish.

\$8 / \$29 Le Réserve Du Prince Côtes Du Rhône
Smooth and supple with a solid, well-rounded structure. Fruit-forward flavors with subtle notes of spice and earthy French nuances.

FEATURED SANGRIA

Watermelon Sangria
\$11 GL or \$28 Carafe



BEER



- \$6 Blake's Hard Cider Imperial Strawberry Blush (GF) (8%)**
\$6 Saranac Pumpkin Ale(5.3%)
\$6 DRAFT-Great Lakes Chillwave Double IPA (9%)

\$8 Appetizers

SIRLOIN STEAK CROSTINIS

Sirloin steak, gruyere cheese, toasted baguette, and horseradish sauce (3)

BAKED BRIE BITES

Five Mini Phyllo cups stuffed with brie and pepper jelly

PATATAS BRAVAS

A classic spanish tapa, oven-roasted potatoes mixed with spicy paprika tomato sauce and a drizzle of garlic aioli

GRILLED CHEESE SLIDERS

Sharable grilled cheeses!

Four sourdough toastie sliders served with tomato coulis for dipping.

CUBAN SLIDERS

Two sliders filled - Pulled pork, Ham, Provolone, Pickle, Mustard

CHICKEN EMPANADAS

Two empanadas filled with chicken, Monterey jack cheese, chipotle sauce. Served with salsa and cilantro crema

TRUFFLE CHIPS

Garlic, Herbs and Truffled Pecorino.
Heaven on Earth!