

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 John's Bay Sauvignon Blanc

Crisp and refreshing with flavors of white grapefruit, passion fruit, and subtle hints of pineapple and tarragon.

\$8/\$29 Mariano J. Lacort Rioja Rosé

Opens with forward aromas of fresh raspberries and zesty citrus fruit before delivering a refreshing, intense palate of juicy red berry flavors balanced by vibrant acidity.

\$8 / \$29 Zeleo Ribera Del Guadiana Tempranillo

Aromas of ripe red fruit, cherry, rose, and earth. The palate is pleasant and unoaked, featuring smooth tannins, balanced acidity, and a clean finish.

BEER

\$6 Blake's Hard Cider Imperial Strawberry Blush (GF) (8%)

\$6 Quilmes Clásica Lager (4.9%) (#1 beer in Argentina and one of the most famous beers in all of South America!)

\$6 DRAFT- Great Lakes Midwest Hazy IPA (6.5%)



FEATURED SANGRIA

Mango Tango Sangria

\$10 GL or \$25 Carafe



\$8 Appetizers

MOZZARELLA SKEWERS

Fresh mozzarella, basil, cherry tomatoes, balsamic glaze (4)

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!