



happy hour menu

snacks

Antipasti

chef's selection of imported, cured & house-made charcuterie, cheeses, olives pickled vegetables

Bruschetta

grilled garlic toast, whipped house-made ricotta, roasted heirloom cherry tomatoes, basil pesto, olive oil, fresh herbs

Nuts & Olives

sweet & spicy marcona almonds, house-marinated olive mix

Grilled Artichoke

leaves & hearts, parmigiano-reggiano, breadcrumbs, confit garlic & herb olive oil, lemon aioli

Flatbread

*- soppressata, tomato sauce, parmigiano-reggiano, house-made mozzarella, basil 6
- arugula, garlic, parmigiano-reggiano, white truffle oil 7 add fried egg 3*

Short Rib "Arancini"

calabrese peppers, charred scallion, house-made mozzarella

drinks

Aperol Spritz

aperol, prosecco, soda

La Bianca

white wine, st. germain, peach bitters, soda

Old Fashioned

bulleit bourbon, peychaud's, angostura, orange

Italian G&T

tanqueray, campari, sweet vermouth, tonic

La Rosa

belvedere, prosecco, paula's texas grapefruit, strawberry, lemon

*ask your server about today's still & sparkling wine selections!
all beers are also half off during happy hour.*

*The Happy Hour menu is available at the bar, in the lounge and on the terrace
from 5-7pm Tuesday-Friday and all day on Sunday*

