



HAPPY HOUR MENU

4 PM – 6 PM

TO START & SHARE

Burrata

Seasonal fruit mustard compote + heirloom tomatoes + arugula + balsamic + olive oil + bread

Beef Tartare

Filet + shallots + capers + dijon + yolk + bread

Charred Sweet Peppers

Tzatziki sauce + Za'atar + herb oil + cilantro

Tortilla Española

Spanish egg & potato omelette + escalivada

SALAD

Arugula

Honey lemon dressing + julienne apples + celery + candied pistachio and walnuts + pecorino

OAK-FIRED OVEN PIZZAS

Margherita

House tomato sauce + fresh mozzarella + olive oil + basil

Honey & Brie

Bechamel + Mozzarella + mortadella + pistachio + seasonal fruit

CONSUMER ADVISORIES

Raw / undercooked food

Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Gluten-free

While we offer gluten-free menu items, we are not a gluten-free facility. Cross-contact with gluten-containing ingredients may occur. Guests with severe gluten sensitivities or celiac disease should exercise discretion when ordering.

COCKTAILS

12

Singani Sour

Singani 63 + lime + egg white + Angostura bitters

12

La Rosadita

Tequila blanco + watermelon juice + lime + agave + serrano peppers

9

Miche Sangria

Red wine + orange liqueur + citrus

9

Chufly

Singani 63 + lime + ginger ale

DRAFT BEER

4

Stella Artois

Islamorada Citrus Ale

Tourtle Season IPA

Michelob Ultra

Mango Cart

Modelo

10

Red Wines

10

Malbec

Chianti

13

White Wines

9

Chardonnay

Sauvignon Blanc

Sparkling Wines

9

Rosé

Prosecco