



# HAPPY HOUR MENU

4 PM – 6 PM

## TO START & SHARE

### Burrata

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

12

### Beef Tartare

Filet + shallots + capers + dijon + yolk + bread

12

### Charred Sweet Peppers

Tsatziki sauce + Za'atar + herb oil + cilantro

9

### Tortilla Española

Spanish egg & potato omelette + escalivada

9

## SALAD

### Arugula

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

11

## OAK-FIRED OVEN PIZZAS

### Margherita

House tomato sauce + fresh mozzarella + olive oil + basil

10

### Honey & Brie

Bechamel + Mozzarella + mortadella + pistachio + seasonal fruit

13

## 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

8

### Singani Sour

Singani 63 + lime + egg white + Angostura bitters

### La Rosadita

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

### Miche Sangria

Red wine + orange liqueur + citrus

### Chufly

Singani 63 + lime + ginger ale

## DRAFT BEER

4

### Stella Artois

### Islamorada Citrus Ale

### Turtle Season IPA

### Michelob Ultra

### Mango Cart

### Modelo

## Red Wines

10

### Malbec

### Chianti

## White Wines

9

### Chardonnay

### Sauvignon Blanc

## Sparkling Wines

9

### Rosé

### Proseco