## HAPPY HOUR

## <u>ANY DRAF</u>T BEER \$2 OFF SELTZERS • CIDERS • TEAS \$5 SMOOTH TEA-HALF & HALF HAPPY DAD-FRUIT PUNCH STELLA CIDRE WHITE CLAW \$7 **GLASS WINES** CHARDONNAY CABERNET SAUVIGNON **PINOT NOIR PINOT GRIGIO** MOSCATO MALBEC SPECIALITY COCKTAILS \$9 WHISKEY SOUR LIMONCELLO MARTINI MEMOIRS OF ROSSINI **RASPBERRY MULE APEROL SPRITZ** A FAREWELL TO MOJITOS





WARM BEAN DIP & FOCACCIA

ROASTED GARLIC, PUREED GARBANZO, LEMON ZEST, GARLIC FOCACCIA

#### SHORT RIB EGGROLL

TENDER BRAISED BEEF, AGED WHITE CHEDDAR, CARAMELIZED ONION, GRAIN MUSTARD-HERB SAUCE



HOMEMADE FOCACCIA STICKS TOPPED WITH HERBED CARAMELIZED ONION



# AFTER HOURS KITCHEN

#### WARM BEAN DIP & FOCACCIA \$10

ROASTED GARLIC, PUREED GARBANZO, LEMON ZEST, GARLIC FOCCACIA

#### SHORT RIB EGGROLL \$12

TENDER BRAISED BEEF, AGED WHITE CHEDDAR, CARAMELIZED ONION, GRAIN MUSTARD-HERB SAUCE

#### TOMATO PIE

HOMEMADE FOCACCIA STICKS TOPPED WITH HERBED CARAMELIZED ONION TOMATO PUREE, PARMESAN GARLIC OIL DIP

#### JUMBO SHRIMP COCKTAIL \$18

WASABI COCKTAIL SAUCE, GRILLED LEMON, (4 PC.)

#### ARANCINI

\$10

\$8

ARBORIO RICE BALLS, BROCCOLI RABE, SWEET ITALIAN SAUSAGE, PARMESAN, MOZZARELLA, TOMATO BASIL SAUCE

## MIXED OLIVE & JARDINERA PLATE \$8

HOUSE PICKLED CAULIFLOWER, CARROTS, PEPPERS AND AROMATICS, ASSORTED OLIVES

## GARLIC ROASTED OYSTERS \$9

GARLIC-PARMESAN BREADCRUMB, GARLIC PARSLEY COMPOUND BUTTER,

## CRISPY PROSCIUTTO & CHEESE \$10

PROSCIUTTO & MOZZARELLA SANDWICH, LIGHTLY FRIED, BALSAMIC FIG

## SUGAR CANE SHRIMP \$12

FRESH VEGETABLE SALAD, SHERRY VINAIGRETTE, HONEY-CILANTRO YOGURT SAUCE

## POUTINE

BRAISED BEEF SHORT RIB GRAVY, CHEDDAR CHEESE CURD, STEAK FRIES

<u>SPICY MARYLAND CRAB DIP</u> \$18

CREAMY CRAB DIP, DICED PEPPERS, SPINACH, OLD BAY, FOCACCIA TOAST

## MAC & CHEESE

WHITE CHEDDAR CHEESE SAUCE, MEZZI RIGATONI, TOASTED

## <u>CRAB COCKTAIL</u>

JUMBO LUMP CRABMEAT, SNOW CRAB CLAWS, GRILLED LEMON, WASABI COCKTAIL SAUCE

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#### TOMATO PUREE, PARMESAN GARLIC OIL DIP

#### SUGAR CANE SHRIMP \$9

FRESH VEGETABLE SALAD, SHERRY VINAIGRETTE, HONEY-CILANTRO YOGURT SAUCE

ARANCINI

\$7

\$7

\$5

\$8

\$5

ARBORIO RICE BALLS, BROCCOLI RABE, SWEET ITALIAN SAUSAGE, PARMESAN, MOZZARELLA, TOMATO BASIL SAUCE

MIXED OLIVE & JARDINERA PLATE \$5

HOUSE PICKLED CAULIFLOWER, CARROTS, PEPPERS AND AROMATICS, ASSORTED OLIVES

GARLIC ROASTED OYSTERS \$10

GARLIC-PARMESAN BREADCRUMB, GARLIC PARSLEY COMPOUND BUTTER,

CRISPY PROSCIUTTO & CHEESE

PROSCIUTTO & MOZZARELLA SANDWICH, LIGHTLY FRIED, BALSAMIC FIG

POUTINE \$8

BRAISED BEEF SHORT RIB GRAVY, CHEDDAR CHEESE CURD, STEAK FRIES

HOUSE PRETZEL

\$12

\$12

\$9

\$23

TOASTED WITH SALT, CHERRY PEPPER WHITE CHEDDAR DIP, GRAIN

