



A PLACE WHERE FRIENDS GATHER,  
RELAX, AND CELEBRATE

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## HAPPY HOUR (4-6PM TUE-SUN)

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\$2 Off All Wine By The Glass, Small Bites, And Tapas

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### SMALL BITES

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**BALSAMIC & EVOO:** Blackberry-Infused Balsamic Vinegar, Extra Virgin Olive Oil with Fresh Herbs. Served with French Bread 5  
*Add Prosciutto +2*

**ALMONDS\*:** Roasted Marcona Almonds with Sea Salt and Rosemary 5

**OLIVES:** Marinated Mediterranean Olives 5

**OVEN-BAKED CHÈVRE\*:** Fresh Basil Pesto and Goat Cheese Served with French Bread 6

### CHEESE & CHARCUTERIE

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**CHEESE PLATE\*:** 3 Cheese Selections, Tart Dried Cherries, and Marcona Almonds. Served with French Bread 16  
*Add Charcuterie Salumi +10*

**CHARCUTERIE PLATE:** Chef's Rotating Selection of Cured Meats Served with Cornichons and Olives 15

### SALADS

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**CRUNCHY SALAD\*:** Pea Pods, Red Cabbage, Apples, Cauliflower, Fennel, Black Truffle Sesame Seasoning, Walnuts, Lemon Juice, and EVOO 9

**BEET SALAD\*:** Roasted Beets, Arugula, Goat Cheese, Toasted Spiced Almonds, Seasonal Stone Fruit, Strawberry-Rosé Vinaigrette Dressing 8

**BRUSSELS and KALE\*:** Shredded Brussels Sprouts, Parmigiano, Chopped Almonds, House-Made Lemon-Dijon-Shallot Dressing 8

**Add A Protein +2 Each:**

Crispy Prosciutto / Andouille Sausage / Salami

### FLATBREADS

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*gluten-free option\* +2*

**ANDOUILLE SAUSAGE:** Red Sauce, Cheese Mix, Roasted Fennel, Bell Peppers, Onions, Oregano 14

**EGGPLANT PESTO:** Pesto, Cheese Mix, Roasted Red Onions, Roasted Eggplant, Mint-Tzatziki Sauce, Goat Cheese 13

**WILD MUSHROOM:** Caramelized Sweet Onion, Taleggio Cheese, Hint of Thyme, Balsamic Reduction, Arugula 14

**BUTTERNUT SQUASH:** Roasted Butternut Squash, Chili-Fennel Salami, Brussels Sprouts, Fresh Mozzarella, Roasted Garlic Sauce, Lemon-Pickled Shallots 14

**PEPPERONI:** Red Sauce, Cheese Mix, Kalamata Olives, Fresh Basil 14

**MARGHERITA:** Red Sauce, Cheese Mix, Vine Ripe Tomatoes, Fresh Basil 12

**FIG & ITALIAN BLEU:** Red Wine Poached Figs, Caramelized Onions, Gorgonzola 14

**Add-Ons +2 Each**

Pepperoni / Prosciutto / Sausage / Salami /  
Mushrooms / Olives / Goat Cheese

### TAPAS (available after 3pm)

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**9 EACH**

**OAXACAN QUESADILLAS:** Blue Corn Tortillas, Oaxacan String Cheese, Oyster Mushrooms, Onions, and Epazote Served with Seasonal Fruit Salsa and Micro Cilantro (3 per order)

**CRAB DIP:** with Crudit  and Toasted Bread

**BAKED BRIE EN CROUTE\*:** Served with Walnuts, Honey, and Dried Cherries

**SHRIMP CEVICHE:** Blood Orange, Heirloom Tomatoes, Watermelon Radish, and Cilantro Micro Greens Served With Blue Corn Chips

**CAPRESE TURNOVERS\*:** Puff Pastry Pockets Filled with Pesto, Marinated Tomatoes, and Cheese Mix Drizzled with Balsamic Reduction

### DESSERTS

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**FAT MOLLY'S FIVE-CHOCOLATE BROWNIE:** French Vanilla Ice Cream, Raspberry Sauce, Sea Salt Caramel Sauce 8

**LEMON ROSEMARY COOKIES (2):** White Wine Cookie Dough Infused with Lemon Zest and Fresh Rosemary 8

*\*Contains tree nut products. We are happy to offer gluten-free products, however we do not operate a gluten-free kitchen.*

