



HAPPY HOUR

2:30-5:30 PM

\$5 OFF COCKTAILS

LIGHT & REFRESHING

Thyme in Provence 18

hennessy, licor 43, fig

Rosemary Riviera 18

gardener gin, strega, honey, rosemary

Single as a Pringle 18

singani, amaro, ginger, cinnamon, egg white

Bitter Ride Home 18

flecha azul blanco, tanteo habanero, bruto americano

STRAIGHT SPIRITS

The Italian Job 18

rittenhouse rye, green chartreuse, zucca, nonino,
maraschino, bitters

Brazuka Negroni 18

cachaça, campari, carpano antica

TIKI VIBES

Sexpert 18

pisco, gin, falernum, passion fruit, burlesque bitters

Witch of the Andes 18

pisco, acqua di cedro, strega, lime

Sunset Alchemist

mezcal, orgeat, cranberry, orange, ginger, chili tincture

Funky Town 18

wray & nephew rum, cachaça, falernum, demerera, lime

SEASONAL

Torino After Dark 18

no. 3 gin, aspen vodka, branca menta, borghetti, allspice,
cinnamon, espresso

The Nutty Monk 18

pistacchio infused gin no.3, yellow chartreuse, orgeat

Winter Bonfire 18

mezcal, zucca amaro, vermouth, allspice, bitters

LAST BUT NOT LEAST

Espressotini 18

vodka, espresso, borghetti

50% OFF ALL BEER



HAPPY HOUR 2:30-5:30 PM

\$5 OFF WINES

BUBBLES

Prosecco Extra Dry • Torresella • Veneto NV **\$14**
Sparkling Rosé Brut • Scarpetta • Veneto NV **\$14**
Cremant de Bourgogne Brut • TULIA • France NV **\$17**
Nuragas Brut • Argiolas • Italia **\$15**

WHITES

Pinot Grigio • Gaierhof • Trento **\$13**
Verdicchio • Colleleva • Marche **\$15 (chef's fav)**
Gavi di Gavi • Bersano • Piemonte **\$14**
Pecorino • Donna Sophia • Abruzzo **\$13 (somm's fav)**
Chardonnay • Markham • Napa Valley **\$18**
Sauvignon Blanc • Alan Scott • NZ **\$13**
Sancerre • La Porte Blanche • France **\$18**

ROSATO E ROSE

Rosato • Fattoria Sardi • Toscana **\$13**
Rosé • The French Brasserie • Provence **\$14**

REDS

Chianti Classico • Castello di Bossi • Toscana **\$16**
Super Tuscan • Borgo Scopeto "Borgonero" • Toscana **\$18**
Montepulciano d'Abruzzo • Coste di Moro • Abruzzo **\$14**
Etna Rosso • Tornatore • Sicilia **\$15**
Valpolicella Ripasso • Zenato "Ripassa" • Veneto **\$18**
Nebbiolo • Damilano • Piemonte **\$19 (chef's fav)**
Malbec • Catena Zapata • Mendoza **\$15**
Cabernet Sauvignon • Chasing Rain • Red Mountain **\$18**
Grenache/Syrah • TULIA • Cote du Rhone • France **\$15**
Pinot Noir • Martin Ray • Sonoma County **\$15**
Pinot Noir • TULIA • Bourgogne • France **\$18**

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