



## BAR MENU

### COUNTRY BREAD

house baked - herb butter {vg}

6

### CHARCUTERIE

cured meat - local cheese -  
truffle honey - olives - roasted  
red peppers - pickled red  
onion - mixed nuts - crostini  
\*cheese board {vg}

19

### LETTUCE WRAPS

pulled chicken - chipotle aioli  
- pico de gallo - candied nuts  
*substitute chickpea smash {v}*

15

### COLD DIP

rotating hummus - crudité -  
pita {vg}

11

### EMPANADAS

shrimp - white fish - onion -  
tomato - manzanilla olive -  
oregano - cilantro - potato

Half 10 | Full 16

### ANDIOULLE CROSTINI

roasted garlic caper aioli - red  
onion marmalade

16

### - PIZZA -

#### RED

MOZZARELLA - HOUSE RED SAUCE -  
PEPPERONI

15

#### PEACH & PROSCIUTTO

OLIVE OIL - GARLIC - RED ONION -  
CHEVRE - ARUGULA

17

#### GREENS & BEAN

WHITE BEAN PUREE - ESCAROLE -  
PECORINO ROMANO - GARLIC -  
MOZZARELLA - FENNEL - SHALLOT  
{VG}

16

### - HAPPY HOUR -

Available 3-6p

1/2 Glass of Wine

\$5 Drafts

\$6 House Basics

\$8 House Cocktails