



HAPPY HOUR

BEER 5.

FARM FLOR- graft
(cider)

MIDNIGHT CITY - ct valley
(dipa)

NO LIMITS - 2 roads
(hefeweizen)

SUNSHINE - troëgs
(pilsner)

D IS FOR DENALI - reelic
(ipa)

BERLINER WEISSE - boulevard

MILLER HIGH LIFE \$3.

WINE 7.

BUBBLES

J. LAURENS BRUT N.V.
Languedoc, France

WHITES

SAUVIGNON BLANC, PETER YEALANDS 2018 -
Malborough, New Zealand

CHARDONNAY, LOUIS JADOT "STEEL" 2016 -
Burgundy, France

ROSÉ

PINOT NOIR, WILLAMETTE VALLEY VINEYARDS
2016 - Willamette Valley, Oregon

RED

PINOT NOIR, KENWOOD "YULUPA" 2016 -
California

CABERNET SAUVIGNON, YARDSTICK 2016 -
Napa Valley, California

SANGIOVESE, MAZZEI CHIANTI CLASSICO
RISERVA 2015 - Tuscany, Italy

COCKTAILS 9.

LA ROSSA
amaro nonino, chocchi rosa, rinomato
la'aperitivo deciso

DAIQUIRI
ron matusalem, lime, cane syrup

WEDNESDAY - FRIDAY 4PM-7PM

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

*applicable taxes and an 20% service charge will be added to all checks



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SNACKS 5.

UNLESS NOTED

Roasted Olives
fermented chiles, rosemary, citrus

House Made Potato Chips
dip of the Week

Whipped Lardo with Foccacia

Roasted Garlic Hummus
carrots, celery, radish

Crispy Brussels Sprouts
"nuoc cham", mint, peanuts

"Khao Soi"
coconut curry, wheat noddles,
braised pork

Nashville Hot Chicken Bites
buttermilk fried, hot oil, dill pickles,
mayonnaise

Beef Tartare \$7
trout roe, horseradish, pickled mustard

Lil' Phillies (3) \$9
potato rolls, shaved steak, onion confit,
cheese fondue

"Buck a Shuck" \$1/ea
CT bluepoint oysters, mignonette granita

CHARCUTERIE

3 for \$12

CHICKEN LIVER MOUSSE

HOT COPPA, NJ

ROSETTA DE LYON, NJ

SOPPRESSATTA, CA

SPECK, Italy

SAUCCISON SEC, WA

CHEESE

3 for \$12

FOURME D'AMBERT, Auvergne, France/Murray's
NYC - blue, cow, creamy

FOUR FAT FOWL, "St. Spemphen", Hudson Valley
Creamery, NY - bloomed Rind, Cow, Creamy

MONTE ENEBRO, Rafael Baez, Castilla y Leon,
Spain - goat, ashed rind

DORSET, Von Trapp, Waitsfield, VT, washed
rind - raw cow's milk

WEINKASE LAGREIN, Alto-Adige, Italy - wine
soaked, cow

ROOMANO, The Netherlands 4 year aged, cow,
gouda-style

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