

FOOD

FOCACCIA BREAD \$3

EVOO, SPICES

TUNA CRUDO \$10

LEMON, AVOCADO, SICILIAN CAPERS, CHIVES, EVOO, SEA-SALT

BRUSSELS SPROUTS \$9

PANCETTA, PECORINO, DIJON MOSTARDA

CAPRESE \$9

MOZZARELLA, VINE RIPENED TOMATO,
BASIL, BALSAMIC, EVOO

MIXED NUTS \$7

SWEET & SALTY WITH HERBS

FRIED CALAMARI \$10

PEPPERONCINI, SCALLION,
GARLIC AIOLI, MARINARA, LEMON

POTATO CHIPS \$4

OLIVE OIL, ROSEMARY

MARGHERITA PIZZA \$9

GROUND PLUM-TOMATO, BASIL
FRESH MOZZARELLA, EVOO

TARTUFO PIZZETTA \$11

RICOTTA, MOZZARELLA, GARLIC
ROASTED MUSHROOMS, PECORINO,
TRUFFLE OIL

PEPPERONI PIZZETTA \$10

GROUND PLUM-TOMATO, MOZZARELLA

MARINATED OLIVES \$7

GARLIC, HERBS, CITRUS

VINO

HOUSE RED BLEND \$6

HOUSE PINOT NOIR \$6

HOUSE WHITE \$6

HOUSE CHARDONNAY \$6

HOUSE ROSÉ \$6

PROSECCO \$6

SPARKLING SANGRIA \$7

CHOICE OF RED OR WHITE

BEER \$5

COORS LIGHT

PERONI

90 SCHILLING

RUPTURE IPA

WHITE RASCAL

LEFT HAND MILK STOUT

SERVED WEEKDAYS: 4PM - 6PM

BAR & 3RD AVE PATIO ONLY



DRINKS

WELL DRINKS \$5

SPECIALTY DRINKS \$7

LIFE SAVER

WOODY CREEK GIN, ST. GERMAIN, GREEN CHARTRUESE, FRESH SQUEEZED LIME JUICE, HONEY SIMPLE SYRUP

A BETTER VIEW

WOODY CREEK RYE, AVERNA, COGNAC, BENEDICTINE, PEYCHAUDS BITTERS, ALPINE BITTERS

IL MILANO

WOODY CREEK BOURBON, BRAULIO, CHERRY BITTERS

ALCAPULCO

RIAZUL BLANCO TEQUILA, APPLETON RUM, PINEAPPLE JUICE, FRESH SQUEEZED GRAPFRUIT JUICE



SPRING44®
SPIRITS FROM THE SOURCE

NEGRONIS

NEGRONI 'ON-TAP' \$8

CAMPARI, SWEET VERMOUTH

AMERICANO \$8

CAMPARI, DRY VERMOUTH, PELLEGRINO

ITALIANO \$8

CAMPARI, BRUTO AMERICANO, PROSECCO

MEZCAL \$8

RIAZUL MEZCAL, CAMPARI, SWEET VERMOUTH

VODKA INFUSIONS \$5

Strawberry

Cucumber

Blueberry Basil

Grapfruit

Peach

Seasonal Special

SERVED WEEKDAYS

4:00 P.M. - 6:00 P.M.

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