

BAR BITES

(Happy Hour 3pm-6pm Daily)

SMALL PLATES (HALF OFF)

WHIPPED RICOTTA ①	12
<i>Toasted Baguette, Olive Oil, Spiced Honey, Pistachios</i>	
WILD MUSHROOM BRUSCHETTA ①	12
<i>Goat Cheese, Roasted Mushrooms, Spiced Honey, Crispy Shallot</i>	
CHARCUTERIE PLATE	16
<i>Gorgonzola, Fontina, Salami, Prosciutto, Candied Pecans, Quince Jam, Toasted Baguette</i>	
CRISPY FISH SLIDERS	5 EACH
<i>Served by the Piece. Louis Sauce, Baby Arugula, Lemon</i>	
WAGYU SLIDERS	6 EACH
<i>Served by the Piece. Fontina, Red Onion Jam, Arugula, Garlic Aioli</i>	
SHRIMP CEVICHE TACOS	6 EACH
<i>Served by the Piece. Blackened wonton shell, shrimp ceviche, mango/ginger chutney ,Asian pickled salsa, sweet soy, lime, sesame</i>	

HOUSE COCKTAILS (HALF OFF)

SANGRIA	
<i>Blanco 14 Rosso 14</i>	
TUCCI TINI	12
<i>Pinnacle Blueberry Vodka, Lemon, Ginger</i>	
SPARKLING PEAR	14
<i>Grey Goose Pear, Elderflower Liqueur, Lemon Juice, Mint, Prosecco</i>	
LEMON WILDBERRY SPRITZ	14
<i>Pallini Limoncello, lemon juice, Wildberry Syrup</i>	
MANHATTAN	14
<i>Old Forester bourbon, sweet vermouth, bitters</i>	
FRENCH BOTANIST	14
<i>The Botanist gin, St. Germain, Lemon, Simple</i>	
LAVENDER HAZE	15
<i>Patron Reposado, Lemon Juice, Lavender, Lemonade</i>	
SMOKED OLD FASHIONED	15
<i>Elijah Craig Small Batch, Demerara Syrup, Orange and Angostura Bitters</i>	
ESPRESSO MARTINI	15
<i>Oyo Vanilla Vodka, Van Gogh Espresso Vodka, Kahlua, Espresso</i>	
TUCCI'S MARGARITA	17
<i>Patron Reposado, Agave Nectar, Grand Marnier, Lime Juice</i> – Illegal Mezcal Topper + \$2	
NECTAR & RYE	19
<i>Woodford Rye, Peach, Peach Schnapps, Lemon, Bitters</i>	

MOCKTAILS (\$2 OFF)

ST. AGRESTIS FALSO AMARO	9	ST. AGRESTIS PHONY NEGRONI	9
<i>An N/A take on an Italian classic Highball</i>		<i>Bitter and refreshing</i>	
WINES	14	MOCKTAILS	8
<i>Napa Valley Red Blend, Napa Valley Chardonnay, or Mionetto Brut</i>		<i>Blackberry mule, Strawberry Mojito</i>	

*GF= Gluten free. Although we strive to accommodate all dietary needs, availability may vary based on the specific request or cross contamination.

*Consuming raw or undercooked meat, eggs, poultry or seafood may increase your risk of foodborne illness.

The following major food allergens are used as ingredients: milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy, and sesame.

Please notify a food employee for more information about these ingredients.

BEERS (\$1 OFF)

BUD LIGHT	5	MODELO	6
BLUE MOON	7	BUDWEISER	5
GUINNESS	6	HEINEKEN	6
MILLER LITE	5	STELLA ARTOIS	6
STELLA ARTOIS N/A	6	O'DOULS N/A	5

SPIRITS (\$9)

ESPOLON BLANCO	BUFFALO TRACE
LUX & UMBRA LONDON DRY	SAZERAC RYE
APPLETON 8YR RESERVE	MARTELL VS COGNAC
TITO'S	DEWAR'S WHITE LABEL

RED WINES (\$2 OFF)

CABERNET SAUVIGNON, BONANZA, CALIFORNIA	6 OZ - 12 9 OZ - 18 BTL - 36
MONTEPULCIANO D'ABRUZZO, LA VALENTINA, ITALY	6 OZ - 12 9 OZ - 18 BTL - 36
CHIANTI RUFINA RISERVA, FRESCOBALDI, "NIPOZZANO", ITALY	6 OZ - 12 9 OZ - 18 BTL - 36
PINOT NOIR, RIVER'S EDGE, ELKTON CUVEÉ, WILLAMETTE, OREGON	6 OZ - 13 9 OZ - 19 BTL - 40
CHILLED RED, TWO SHEPHERDS, "PASTORAL MELANGE", CALIFORNIA	6 OZ - 13 9 OZ - 19 BTL - 40
GAMAY NOIR, MAISON L'ENVOYÉ, CHÂTEAU VIVIER MONOPOLE, FLEURIE, FRANCE	6 OZ - 14 9 OZ - 21 BTL - 45
RED BLEND, FIELD RECORDINGS, "FICTION", CALIFORNIA	6 OZ - 14 9 OZ - 21 BTL - 45
RED BLEND, MOULIN DE GASSAC, PAYS D'HERAULT PONT DE GASSAC, FRANCE	6 OZ - 15 9 OZ - 22 BTL - 48

WHITE WINES (\$2 OFF)

BRUT CAVA, CAN XA, SPAIN	6 OZ - 13 9 OZ - 19 BTL - 40
PROSECCO, CASTELLO DEL POGGIO, VENETO, ITALY	6 OZ - 11 9 OZ - 16 BTL - 36
CHARDONNAY, LEVEE & LOAM, CALIFORNIA	6 OZ - 10 9 OZ - 15 BTL - 34
ROSÉ, LES PETITE JAMELLES, FRANCE	6 OZ - 10 9 OZ - 15 BTL - 34
PINOT GRIGIO, ALTAMONTE, ALTO-ADIGE, ITALY	6 OZ - 12 9 OZ - 18 BTL - 36
CHARDONNAY, LOUIS JADOT, MÂCON-VILLAGE, FRANCE	6 OZ - 13 9 OZ - 19 BTL - 40
MOSCATO D'ASTI DOCG, VIETTI, ITALY	6 OZ - 12 9 OZ - 18 BTL - 36
RIESLING, HERMANN J. WIEMER, SEMI-DRY, SENECA LAKE, USA	6 OZ - 12 9 OZ - 18 BTL - 36