# HAPPY HOUR/ BAR BITES

*(Happy Hour 3pm-6pm Daily)*

## SMALL PLATES (HALF OFF)

**WHIPPED RICOTTA** Ⓥ — 12
*Toasted Baguette, Olive Oil, Spiced Honey, Pistachios*

**WILD MUSHROOM BRUSCHETTA** Ⓥ — 12
*Goat Cheese, Roasted Mushrooms, Spiced Honey, Crispy Shallot*

**CHARCUTERIE PLATE** — 16
*Gorgonzola, Fontina, Salami, Prosciutto, Candied Pecans, Quince Jam, Toasted Baguette*

**CRISPY FISH SLIDERS** — 5 EACH
*Served by the Piece. Louis Sauce, Baby Arugula, Lemon*

**WAGYU SLIDERS** — 6 EACH
*Served by the Piece. Fontina, Red Onion Jam, Arugula, Garlic Aioli*

**SHRIMP CEVICHE TACOS** — 6 EACH
*Served by the Piece. Blackened wonton shell, shrimp ceviche, mango/ginger chutney ,Asian pickled salsa, sweet soy, lime, sesame*

## HOUSE COCKTAILS (HALF OFF)

**SANGRIA**
*Blanco 14 | Rosso 14*

**TUCCI TINI** — 12
*Western Son Blueberry Vodka, Lemon, Ginger*

**SPARKLING PEAR** — 14
*Grey Goose Pear, Elderflower Liqueur, Lemon, Mint, Prosecco*

**SWEET POTATO MULE** — 14
*Tito's vodka, sweet potato syrup, lime, ginger beer, pecan bitters*

**MANHATTAN** — 14
*Old Forester bourbon 100 proof, sweet vermouth, bitters*

**BENEDICTION HIGHBALL** — 13
*Lunazul blanco, Benedictine, lemon, simple, absinthe*

**BAKED APPLE WHISKEY SOUR** — 15
*Middlewest Dark Rye, Spiced apple Liquer, lemon, ginger, bitters*

**SMOKED OLD FASHIONED** — 15
*1792 Small Batch, Demerara Syrup, Orange and Angostura Bitters*

**ESPRESSO MARTINI** — 15
*Oyo Vanilla Vodka, Van Gogh Espresso Vodka, Kahlua, Espresso*

**TUCCI'S MARGARITA** — 17
*Patron Reposado, Grand Marnier, Agave Nectar, Lime*
– Ilegal Mezcal Topper + $2

**ROSEMARY AND SAGE MARTINI** — 14
*Citadelle jardin d'ete gin, Lilet blanc, orange bitters, rosemary, sage*

## MOCKTAILS ($2 OFF)

**ST. AGRESTIS FALSO AMARO** — 9
*A take on an Italian classic Highball*

**WINES** — 12
*Napa Valley Red Blend, Napa Valley Chardonnay, or Mionetto Brut*

**ST. AGRESTIS PHONY NEGRONI** — 9
*Bitter and refreshing*

**MOCKTAILS** — 8
*Sweet potato mule, Strawberry Mojito*

*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)

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| **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)

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| **ESPOLON BLANCO** | **BUFFALO TRACE** |
| **LUX & UMBRA LONDON DRY GIN** | **SAZERAC RYE 100** |
| **APPLETON 8 YR RESERVE** | **MARTELL VS COGNAC** |
| **TITO'S** | **DEWAR'S WHITE LABEL** |

## RED WINES ($2 OFF)

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| **CABERNET SAUVIGNON, NV BONANZA, CALIFORNIA** | 6 OZ - 12 \| 9 OZ - 18 \| BTL - 36 |
| **MONTEPULCIANO D'ABRUZZO, 2024 LA VALENTINA, ITALY** | 6 OZ - 12 \| 9 OZ - 18 \| BTL - 36 |
| **ROSSO DEL VERONESE, 2019 L'ARCO, VENETO, ITALY** | 6 OZ - 12 \| 9 OZ - 18\| BTL - 36 |
| **PINOT NOIR, 2021 RIVER'S EDGE, "ELKTON CUVEÉ", WILLAMETTE, OREGON** | 6 OZ - 13 \| 9 OZ - 19 \| BTL - 40 |
| **TEMPRANILLO, 2024 BODEGAS MATEOS, "LETARGO", RIOJA, SPAIN** | 6 OZ - 13 \| 9 OZ - 19 \| BTL - 40 |
| **GRENACHE/SYRAH, 2023 DOMAINE DU COURON, SAINT-MARCEL-D'ARDÈCHE, CÔTES DU RHÔNE** | 6 OZ - 13 \| 9 OZ - 19 \| BTL - 40 |
| **RED BLEND, 2024 FIELD RECORDINGS, "FICTION", PASO ROBLES, CALIFORNIA** | 6 OZ - 14 \| 9 OZ - 21\| BTL - 45 |
| **CABERNET BLEND, 2023 MOULIN DE GASSAC, PAYS D'HERAULT PONT DE GASSAC, FRANCE** | 6 OZ - 14 \| 9 OZ - 21 \| BTL - 45 |

## WHITE WINES ($2 OFF)

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| **SPARKLING ROSÉ, NV ILLAHE, "CAP FIZZ", WILLAMETTE VALLEY** | 6 OZ BTL - 11 |
| **BRUT CAVA, NV CAN XA, SPAIN** | 6 OZ - 13 \| 9 OZ - 19 \| BTL - 40 |
| **PROSECCO, NV CASTELLO DEL POGGIO, VENETO, ITALY** | 6 OZ - 11 \| 9 OZ - 16 \| BTL - 36 |
| **CHARDONNAY, 2024 LEVEE & LOAM, CALIFORNIA** | 6 OZ - 10 \| 9 OZ - 15 \| BTL - 34 |
| **ROSÉ, 2025 LES PETITE JAMELLES, FRANCE** | 6 OZ - 10 \| 9 OZ - 15 \| BTL - 34 |
| **PINOT GRIGIO, 2025 ALTAMONTE , ALTO-ADIGE, ITALY** | 6 OZ - 12 \| 9 OZ - 18 \| BTL - 36 |
| **SAUVIGNON BLANC, 2024 JUSTIN, CENTRAL COAST, CALIFORNIA** | 6 OZ - 13 \| 9 OZ - 19 \| BTL - 40 |
| **CHARDONNAY, 2024 LOUIS JADOT, MÂCON-VILLAGE, FRANCE** | 6 OZ - 13 \| 9 OZ - 19 \| BTL - 40 |
| **MOSCATO D'ASTI, 2025 VIETTI, ITALY** | 6 OZ - 12 \| 9 OZ - 18 \| BTL - 36 |
| **RIESLING, 2024 HERMANN J. WIEMER, SEMI-DRY, SENECA LAKE, USA** | 6 OZ - 12 \| 9 OZ - 18 \| BTL - 36 |