

Happy Hour

COCKTAILS

- FRENCH 75** | GIN, LEMON, ELDERFLOWER SIMPLE, PROSECCO.....\$7
- MANHATTAN NOIR** | BOURBON, HOUSE AMARO BLEND, ANGO.....\$9
- WHISKEY SMASH** | BOURBON, LEMON, MINT.....\$8
- DAIQURI** | RUM, LIME. SIMPLE SYRUP.....\$8
- AMERICANO** | CAPPELLETTI, CAP CORSE ROUGE, CHAMOMILE SODA...\$8
- MARTINI** | YOUR CHOICE OF VODKA OR GIN.....\$7

WINES

- IL BORO ROSE** | \$7
TOSCANA, ITALY, 2017
- SCARPETTA "FRICO" BIANCO** | \$7
CHARDONNAY-FRUILANO, FRIULI, 2015
- LA BELLA, PROSECCO** | \$7
GLERA, FRIULI, NV
- FARNESE, FANTINI** | \$7
SANGIOVESE, TUSCANY, 2013

CRAFT OF THE WEEK

YAZOO PALE ALE \$4.50
PALE ALE

LOVERS ROCK \$9.50
BOURBON, SOLERNO BLOOD ORANGE, TARRAGON, ANGOSTURA,
PEYCHAUD'S, PROSECCO

\$1 OFF DOMESTICS AND DRAFTS

Catherine & Mary

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SPUNTINI

CRISPY PORK \$7

CHOW CHOW

COUNTRY PATE \$5

PORK, PISTACHIO, MADEIRA, MUSTARD
ONIONS

SUNCHOKES \$7

SUMAC AIOLI, LEMON

SMOKED FISH PATE \$7

SWEET POTATO, BRAVO RADISH, CHIVE

CURED MEATS \$5

FROM THE BUTCHERS AT CITY BLOCK
SALUMERIA

ACORN SQUASH \$7

BROWN BUTTER, LEMON CONSERVA, SAGE

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