



HAPPY HOUR BAR MENU

4pm-7pm & 10pm-Closing
Fri & Sat 11pm-Closing

\$2 SELECTED OYSTERS

(6 Minimum)

\$7 Stella Artois Draft

\$9 Glass of Wines

Verdejo (white)/Luca Toni (rose)/Sangiovese (red)

\$15 Cocktail (Well Liqueur)

\$8 Sparkling glass (if you get Dozen Oysters)

\$5 Stella with Any Pizza

\$36 Bottles (White or Rose)

\$26 500ml Carafe (Red, White or Rose)

BRUSCHETTAS

Tomato, Burrata & Basil	9
Goat Cheese & 'Nduja (Spicy, Spreadable Pork Salami*)	9
*Contains Roasted Peppers	
Bocherones (Large White Anchovies) & Sundried Tomato Pesto	9
Bruschetta Trio (One of Each)	24

OYSTERS

{-Minimum Half A Dozen-}

EAST COAST

Long Island 3.45

(New York State)

Blue Point 4.50

(Long Island)

WEST COAST

Giga Cup~4.75

(Washington State)

Kumaoto~5.75

(Pacific North West)

CHARCUTERIE

Prosciutto Di Parma	Italy	12
Sopressata	Italy	10
Coarsely Ground Artisanal Salami, Lightly Seasoned & Aged		
Spanish Chorizo	Spain	10
Dry Cured Coarsely Grind Sausage, Dense Texture and Smoky Flavor		
Duck Liver Pate	France	14
Smooth Buttery Classic Duck Pate		
Cured Beef Prosciutto	Albania	12
3 Months~Lean, Seasoned with Cumin, Pepper & Mild Paprika		
Mortadella with Pistachios	Italy	9
Lean, Heat Cured Pork Salami, Sweet and Buttery Taste, Enhanced with Peppercorns and Pistachios		

CHEESES

Yerba Cabra, Past. Goat	Spain	10
Semi-Soft, Creamy Tangy Citrus Notes, Herb Crusted		
Manchego, Past. Sheep (Aged 12mths)	Spain	9
Nutty Flavor, Hints Of Grass, Hay With A Tangy Note		
Brie Seine et Marne, Past. Cow	France	8
Soft, Very rich & Creamy, Hints Of Mushroom & Almond		
Parmigiano Reggiano, Unpast. Cow	Italy	12
Hard, Dry and Granular Texture		
Pecorino Crotonese, Past. Sheep	Italy	10
Semi-Firm, Aged & Sharp		
Gorgonzola Dolce Past. Cow	Italy	9
Soft, Creamy & Nutty		

MEAT & CHEESE BOARD ~ 36

Prosciutto Di Parma, Mortadella with Pistachios, Yerba Cabra & Manchego with Rosemary Focaccia, Fruit Compote, Pickled Garlic & Nuts.

HH DISHES

Mixed Olives	8
Herbed & Seasoned	
Focaccia	12
Sea Salt, Garlic, Rosemary & EVOO	
Grilled Vegetables Focaccia	14
Goat Cheese & Truffle Oil	
Panino	17
Arugula, Fresh Tomato, Prosciutto & Brie Cheese	
Fish & Chips	28
Traditional Crispy Flounder Fillet with French Fries	
Tuna Burger	26
Guacamole, Arugula, Radish & Aioli	
Salmon	32
Pan Seared with Lemon and Capers Sauce, Served with Escarole and Beans	
Angus Burger/add Cheese	19/22
Grass Fed Angus Beef Burger, Arugula, Heirloom Tomatoes & Red	
Margherita Pizza	19
San Marzano Tomatoes, Mozzarella & Fresh Basil	
Prosciutto Pizza	26
Cherry Tomatoes, Mozzarella, Parma Prosciutto, Arugula & Parmesan	