



HAPPY HOUR
2:30-5:30 PM

\$5 OFF COCKTAILS

LIGHT & REFRESHING

I Know You Want Me 18

no.3 gin, aperol, rocky's liqueur, maraschino

On Your Knees 18

fiero serrano tequila, lime, honey-agave syrup

Rocky's Advice 18

aspen vodka, rocky's liqueur, cantelope juice, basil

Dancing Queen 18

mezcal, tequila, ancho reyes verde, watermelon

STRAIGHT SPIRITS

The Italian Job 18

rittenhouse rye, green chartreuse, zucca, nonino, maraschino, bitters

Negroni Del Maguey 18

mezcal, campari, cocchi rosa, peach

TIKI VIBES

Sexpert 18

pisco, gin, falernum, passion fruit, burlesque bitters

Papa's Tai 18

ron del barrilito rum, cachaça, papaya syrup, orgeat, lime

Funky Town 18

wray & nephew rum, cachaça, falernum, demerera, lime

Traveling Aztec 18

mezcal, tamarind, lime, port wine, campari, orgeat, orange

SEASONAL

My First 18

flecha azul blanco, coconut rum, amaretto, lime

European Fizz 18

hendrick's gin, becherovka, lemon, strawberry syrup, orgeat, sambuca, egg white

Mint Condition 18

ron del barrilito rum, mint, watermelon, lime

LAST BUT NOT LEAST

Espressotini 18

vodka, espresso, borghetti



HAPPY HOUR
2:30-5:30 PM

\$5 OFF WINES

BUBBLES

Prosecco Extra Dry • Torresella • Veneto NV \$14

Sparkling Rosé Brut • Scarpetta • Veneto NV \$14

Cremant de Bourgogne Brut • TULIA • France NV \$15

Trento Doc Brut • Ferrari • Italia \$19

WHITES

Pinot Grigio • Tiefenbrunner • Alto Adige \$13

Verdicchio • Colleleva • Marche \$15 (chef's fav)

Gavi di Gavi • Bersano • Piemonte \$14

Pecorino • Donna Sophia • Abruzzo \$13 (somm's fav)

Chardonnay • Markham • Napa Valley \$18

Sauvignon Blanc • Alan Scott • NZ \$13

Sancerre • Champ-Perroy • France \$18

ROSATO E ROSÉ

Rosato • Fattoria Sardi • Toscana \$13

Rosé • The French Brasserie • Provence \$14

REDS

Chianti Classico • Castello di Bossi • Toscana \$16

Super Tuscan • Poggio al Tesoro Mediterra • Toscana \$18

Montepulciano d'Abruzzo • Coste di Moro • Abruzzo \$14

Etna Rosso • Tornatore • Sicilia \$15

Valpolicella Ripasso • Zenato "Ripassa" • Veneto \$18

Nebbiolo • Damilano • Piemonte \$19 (chef's fav)

Malbec • Catena Zapata • Mendoza \$15

Cabernet Sauvignon • Routestock • Napa Valley \$18

Grenache/Syrah • TULIA • Cote du Rhone • France \$15

Pinot Noir • Diora "La Petite Grace" • Monterey \$15

Pinot Noir • TULIA • Bourgogne • France \$18

50% OFF ALL BEER