



HAPPY HOUR

3-5PM

\$2 OFF COCKTAILS

STRAIGHT SPIRITS

Basilica 17

bourbon, aperol, antica formula, flamed orange

Kava Pick Me Up 17

bourbon, espresso, becherovka, creme de cacao, chocolate bitters

Banana Bread Old Fashion 17

rittenhouse rye, banana, cinnamon sherry, bitters
(house blend)

LIGHT & REFRESHING

Basil Advice 17

vodka, aperol, grapefruit, lemon, basil

Eden's Curse 17

rivi gin, cucumber, poli grappa, lemon, absinthe, fennel syrup

Bassano 17

nardini cedro, lemon, cinnamon syrup, valpolicella wine

Man-goes on Fire 17

ilegal mezcal, tromba repo, mango, agave syrup, chili tincture, paprika

CLASSICS

Stanchez 17

reposado, montenegro, peach, lime, habanero

The Last Dragon 17

st. george terror gin, bruto americano, passion fruit, lime & sage

Fiore Revisited 17

vodka, raspberry, elderflower, passionfruit & ginger

TIKI VIBES

Sexpert 17

pisco, gin, house falernum, passion fruit, burlesque bitters

Badmon 17

plantation pineapple rum, ilegal mezcal, lime, guava syrup, demerara, angostura bitters

Rotating Frozen Cocktail 17

rotating craft specialty

Rummage Sale 17

tromba repo, hamilton 86, pineapple, giffard banane, lime

SEASONAL

Fallin' Apple 17

vodka, spiced cider, lemon, nardini amaro

Buon Natale 17

redemption bourbon, tanteo navidad, montenegro, lemon, apple juice, demerara

Feliz Navidad 17

tanteo navidad, apple brandy, cinnamon syrup, apple juice

HAPPY HOUR

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\$5 OFF WINES



BUBBLES

Prosecco Extra Dry • Marsuret • Veneto NV \$14

Prosecco Rose' Zero Dosage • Peninsula • Veneto 2020 \$14

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

Franciacorta Extra Brut • Barone Pizzini • Italia NV \$19

WHITES

Pinot Grigio • Tiefenbrunner • Alto Adige 2020 \$13

Verdicchio • Collelewa • Marche 2020 \$15 (chef's fav)

Gavi • Michele Chiarlo Le Marne • Piemonte 2019 \$14

Pecorino • Ciavolich • Abruzzo 2021 \$15 (chef's fav)

Chardonnay • Frank Family Vineyards • Napa 2020 \$18

Sauvignon Blanc • Alan Scott • NZ 2021 \$13

Sancerre • J. de Villebois • France 2020 \$18

ROSATO E ROSÉ

Rosato • Fattoria Sardi • Toscana 2021 \$13

Rosé • The French Brasserie • Provence 2021 \$14

REDS

Chianti Classico • Castello di Bossi • Toscana 2019 \$16

Super Tuscan • Grattamacco Bolgheri • Toscana 2020 \$19

Rosso di Montefalco • Tabarrini • Umbria 2016 \$22

Montepulciano d'Abruzzo • Jorio • Abruzzo 2019 \$14

Carignano • Mesa "Buio" • Sardegna 2016 \$15

Valpolicella Ripasso • Zenato "Ripassa" • Veneto 2017 \$18

Nebbiolo • Damilano • Piemonte 2018 \$19 (chef's fav)

Malbec • Catena Zapata • Mendoza 2019 \$15

Cabernet Sauvignon • Routestock • Napa Valley 2020 \$18

Bordeaux • TULIA • St. Emilion Grand Cru • France 2018 \$20

Pinot Noir • Laetitia "Limité" • Santa Barbara County 2017 \$15

Pinot Noir • TULIA • Bourgogne • France 2019 \$20

HAPPY HOUR

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\$3 OFF BEERS

TAPS

FMB High 5 IPA (FL) \$8

Peroni (IT) \$8

Bell's Oberon Ale (MI) \$8



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