



Monday through Friday 4 to 6:30

Summer 2017

### HAPPY HOUR

**CASTELVETRANO OLIVES 4**

Calabrian Chile, Nepitella

**SQUASH BLOSSOMS 8**

Pickled Zucchini

**SPICED CASHEWS 4**

Cayenne, Cinnamon, Sugar

**SHISITO PEPPERS 6**

Sea Salt

**CRISPY KENNEBEC POTATO 4**

Salsa Verde

**NEONATA DE SARDELLE 9**

Pickled Baby Eel, Bruschetta

**MUSSELS 8**

Calabrian Sausage, Garlic Brodo

**SPECK AND MELON 'SPIEDINI' 8**

Agrumato

**SALUME 6**

Pickled Vegetable

Green Tomato Mostarda

**FORMAGGIO 6**

Quince Paste

**FARRO VERDE CHITARRA 11**

House Made Sausage, Mushroom, Saffron, Cream & Pecorino

**ENO GRASS-FED BURGER 9**

Fontina, Onion Marmelatta & *TMBC* Brioche



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### HAND CRAFTED COCKTAILS - \$6

#### DOCTOR'S ORDERS

Vodka, Cantelope, Cucumber,  
Del Proffessore Dry Vermouth, Agave  
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#### JACK SPARROW'S GOBLET

Mt. Gay *Black Barrel* Aged Rum, Lemon,  
Orange Marmalade & Tagliatela Grappa  
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#### AVIATION

Gin, Luxardo Liqueur, Lemon, Bitter Truth Violet

### WINE BY THE GLASS

Isotta Manzoni, Prosecco NV \$6

Tamaya, Sauvignon Blanc '15 \$5

The People's Zin, Zifandel'16 \$5

Scarbolo, Pinot Grigio'16 \$6

Tres Palacios Pinot Noir '15 \$5

Domaine Jaume, Rhone Rose'16 \$5

Finca el Origen, Malbec '16 \$6

#### DRAFT- \$4

Birra Moretti Lager - Italy

Cigar City *Florida Cracker* Belgium Wheat- FL

Anchor Steam Summer Blonde, CA

