

# Eno Terra

Spring 2018

## HAPPY HOUR

MONDAY THROUGH FRIDAY 4PM to 6:30PM

<b>Fried Calamari</b>   Black Sesame Aioli .....	8
<b>Shishito Peppers</b>   Maldon Salt .....	6
<b>Crispy Rock Potatoes</b>   Calabrian Chili Aioli .....	4
<b>Salumi</b>   Olive, Grissini.....	6
<b>Formaggi</b>   Fruit, Walnut Raisin Bread .....	6
<b>Spiced Cashews</b>   Cayenne, Cinnamon, Sugar .....	4
<b>Olives</b>   Calabrian Chili, Nepitella .....	4
<b>Salumi Panini</b>   Broccoli Rabe, Peppadew Peppers.....	7
<b>Prosciutto Panini</b>   Parmigiano, Lemon Oil .....	7
<b>Eno Burger</b>   Fontina, Onion Marmalade .....	9
<b>Meatball Panini</b>   Arugula, Pecorino.....	7

### *HAND CRAFTED COCKTAILS \$6*

#### **GREEN GIANT**

Snap Pea Infused Vodka, Honey, Lemon, St-Germain, Fresh Basil

#### **SOURLAND COLLINS**

Sourland Gin, Orange Syrup, Soda

#### **TROPICAL BELLINI**

Peach Liqueur, Grapefruit, Prosecco

### *WINE BY THE GLASS*

Isotta Manzoni, Prosecco NV \$5

Pacific Pinot, Rose '17 \$6

Largas Horas, Sauvignon Blanc '16 \$5

L.V.G Côtes du Rhône '16 \$6

Margherita Bidoli, Pinot Grigio '16 \$5

Miali, Primitivo '12 \$6

### *DRAFT \$4*

Birra Moretti Lager – Italy

River Horse Summer Blonde Ale – New Jersey

### *OSKAR BLUES CAN BEER \$4*

Mama's Little Yella Pilsner – Colorado

Dale's Pale Ale – Colorado