

HAPPY HOUR FOOD MENU

HOUSE MARINATED OLIVES	5
CROSTINI WITH HERB GOAT CHEESE	5
ENDIVE & RADICCHIO SALAD <i>dressed w/ gorgonzola dolce vinaigrette</i>	6
ANCHOVY TOASTS w/LEMON AIOLI	5
POTATO & MOZZARELLA CROQUETTES	5.5
VEAL & CRIMINI CARPACCIO <i>w/parmigiano</i>	6
GRILLED TURKISH MEATBALLS <i>w/tzatziki</i>	6
BRAISED LEEKS & PECORINO SARDO <i>w/ lemon vinaigrette & shaved pecorino</i>	6
GARBANZO & LAMB SAUSAGE CASSEROLE	6
ROASTED BEETS & GARROTXA <i>w/champagne vinaigrette</i>	6
MUSSELS MARINIERE <i>with garlic parsley red pepper flakes & white wine</i>	7
BUFFALO SLIDERS w/CHIPOTLE KETCHUP <i>two for 6/ three for 9; topped with your choice of smoked gouda, cheddar, swiss ,bluecheeses & pancetta</i>	
FLATBREADS 5 INCHES	
CATALONIAN <i>chorizo-mancheego-fresh tomato-cilantro</i>	6
POTATO-GARLIC-ROSEMARY MANCHEGO	6
FOUR CHEESES	6
VEGETERIAN	6
MEATS & CHEESES 3 FOR 12	
MEATS	
FINOCCHIONA (<i>salami w/fennel seed</i>)	
SOPRESSATA (<i>black pepper & garlic salami</i>)	
PROSCIUTTO DI PARMA (<i>aged 18 months</i>)	
CHORIZO CANTIMPALO (<i>smoked paprika salami</i>)	
JAMON SERRANO (<i>aged 18 months</i>)	
MORTADELLA (<i>pistachio & black pepper baked</i>)	
CACCIATORINI (<i>beef & pork w/ black pepper salami</i>)	
LOMO IBERICO DE BELLOTA (<i>smoked paprika dry cured pork belly</i>)	
CHEESES	
GARROTXA (<i>goat's milk semisoft</i>) Spain,	
CRATER LAKE BLUE (<i>cow's milk soft</i>) Oregon	
RONCAL NAVARRA (<i>sheep's milk hard</i>) Spain,	
TALEGGIO (<i>cow's milk soft</i>) Italy	
PECORINO SARDO GRAN CRU (<i>sheep's milk hard</i>)Italy	
GRAYSON (<i>cow's milk soft</i>) Virginia	
MONOCACY ASH (<i>goat's milk soft</i>) Maryland,	
SAGA BLUE (<i>cow's milk soft</i>) Denmark	

WHITE WINES

D/GIBAUT SAUVIGNON BLANC <i>France 2007</i>	5
SANTA DIGNA SAUVIGNON BLANC <i>Chile 2008</i>	5
HUBER GRUNER VELTLINER <i>Austria 2008</i>	5
M/PHILLIPS ROOGLE RIESLING <i>Australia 2008</i>	5
ST. CHRISTOPHER GEWURTZ <i>Germany 2008</i>	6
PIETRA SANTA CHARDONNAY <i>California 2006</i>	7

RED WINES

SIMMONASI MALBEC <i>Argentina 2007</i>	6
LES JAMELLES MERLOT <i>France 2006</i>	5
CASTLE ROCK ZINFANDEL <i>California 2007</i>	6
BRICO DEI TATI BARBERA <i>Italy 2008</i>	5
LURTON DOURO RED <i>Portugal 2006</i>	5
MAYOL BONARDA <i>Argentina 2007</i>	5
DIABLO de UCO MALBEC <i>Argentina 2004</i>	6

ROSE WINES

MONMOUSSEAU ROSE <i>France 2006</i>	5
DOMAINE de TRIENNES <i>France 2008</i>	6
VALLE REAL CERASUOLO ROSATO <i>Italy 2008</i>	5

SPARKLING WINES

BODEGAS 1+1 =3 CAVA N/V <i>Spain</i>	6
GRUET WINERY BRUT <i>New Mexico</i>	6
MONT MARCAL CAVA ROSADO 2005 <i>Spain</i>	6
GRAN SARAO CAVA BRUT ROSADO N/V <i>Spain</i>	6

BEERS ON TAP

ALAGASH WHITE <i>Maine</i>	3.50
VITORY PRIMA PILSNER <i>Pennsylvania</i>	3.50

BOTTLED BEERS

ABITA LIGHT <i>Louisiana</i>	3.50
ABITA AMBER <i>Louisiana</i>	3.50
BROOKLYN BROWN ALE <i>New York</i>	3.50
GREAT DIVIDE SAMURAI <i>Colorado</i>	3.50
TROEGS HOPBACK AMBER <i>Pennsylvania</i>	3.50
VICTORY YAKIMA TWILIGHT <i>Pennsylvania</i>	3.50
XINGU BLACK BEER <i>Brazil</i>	3.50
SAINT PETER'S ORGANIC ENGLISH ALE 16.9 OZ <i>England</i>	7

FLIGHTS

BUTTERWORTH 15 <i>Bouzerau Chardonnay, Nyakas Sauvignon Blanc Keuka Lakes Gently dry Vignoles</i>	
SUGAR BABY 13 <i>Dr Loosen Riesling, St. Christopher Gewurztraminer, Zenato Lugana</i>	
JAM ON IT 13 <i>Mercer Merlot, Gorman Sinners Punch, Trinitas Old Vine Cuvee</i>	
FRENCH CONNECTION 15 <i>T/ Germain Cab Franc, BrouillyViellesVignesGamay, Chateau d'Arvigny Haut ~ Médoc</i>	
PINKY & THE BRAIN 12 <i>Pink Floyd Rose, Domaine de Triennes Rose, Valle Real Rose</i>	
CAVALICIOUS 18 <i>Avinyo Cava, Albet y Noya Cava Brut, M/ Marcal Cava Rosado</i>	