



## CRAFT COCKTAILS \$5

### LIMONCELLO MOJITO

MUDDLED MINT & LEMON. HOUSE-MADE LIMONCELLO. SPARKLING LEMON SODA.

### CUCUMBER. GIN. SODA

MUDDLED CUCUMBER & LIME. HOUSE-MADE CUCUMBER-INFUSED GIN. SPLASH OF LIME JUICE. SWEET SODA PRESS.

### STRAWBERRY BASIL LEMONADE

MUDDLED BASIL & LEMON, STRAWBERRY PUREE CITRUS VODKA. LEMONADE.

### THE ZIN FASHIONED

MUDDLED ORANGE, BITTERS & HOUSE-MADE CHERRY PUREE. BRANDY. AMARETTO. SOUR SODA PRESS.



## MARTINIS \$6

### BLUE FROST

BLUEBERRY VODKA. PEACH SCHNAPPS. LIME & WHITE CRANBERRY JUICES. BLUE CURACAO.

### PARADISO

CITRUS VODKA. HOUSE-MADE LIMONCELLO. SPLASH OF CAMPARI. ORANGE JUICE.

### COSMOPOLITAN

CLASSIC OR OUR WHITE COSMO.

### VODKA OR GIN MARTINI

DIRTY OR DRY.



## GLASSES OF WINE \$5

MERLOT

PINOT GRIGIO

SANGIOVESE

CHARDONNAY

PINOT NOIR

MOSCATO



## HAPPY HOUR SMALL PLATES

### PANKO CRUSTED FRIED ZUCCHINI

LIGHTLY COATED WITH HERBS & PANKO BREADCRUMBS. FLASH-FRIED. SERVED WITH TOMATO PESTO SAUCE

\$4

### SIERRA NEVADA CALAMARI

CUT INTO STRIPS AND BATTERED. FLASH-FRIED. SERVED WITH TOMATO PESTO SAUCE

\$6

### LUMP CRAB TORTELLONI

3 HOUSE-MADE PIECES SERVED WITH GORGONZOLA CREAM SAUCE

\$8

### GRILLED BEEF TENDERLOIN

OVER ROASTED POTATOES, TOPPED WITH A BASIL CHIMICHURRI SAUCE AND GORGONZOLA CHEESE

\$8

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## HAPPY HOUR

SUNDAY-THURSDAY 4-7 PM

FRIDAY & SATURDAY 9-11 PM

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CANNOT BE COMBINED WITH ANY OTHER PROMOTION OR HOLIDAY. DINE-IN ONLY.