



MONDAY – FRIDAY
3 – 6PM bar only

FROM THE KITCHEN

SMALL BITES

- Olives | orange, fennel seed, herbs 4
- Roasted squash crostini | burrata, pomegranate seeds 5
- Focaccia | olivestri evoo, fleur de sel 4
- Fava bean falafel | sumac, yogurt 5
- Spicy chicken skewers | shishito peppers, black garlic aioli 7
- Beef skewers | onion jam, 10 yr balsamic 9
- Truffle parmesan fries | truffle oil, aioli 7
- Smokey & spicy fries | house five spice mix, aioli 5
- Sauteed swiss chard | garlic, chili flakes, olive oil 5

FROM THE WOOD FIRE OVEN

- Pepperoni | molinari pepperoni, flor di latte 9
- Salsiccia | san marzano, pork sausage, fennel, calabrian chilies 10
- Margherita | san marzano, basil, flor di latte, olive oil 9
- Cheese | mozzarella, parmesan, san marzano tomato sauce 7
- Flatbread | tomatoes, roasted peppers, calabrian chilis, chard, arugula 8

LOCALS SPECIAL

- Pizza combo | any hh pizza & a glass of wine or draft beer 15

FROM THE BAR

BEER & COCKTAILS SPECIALS

- All draft beers 5
- Shandy 6
- All Well Drinks 6
- All Featured Local Cocktails 9

WINE SPECIALS

- White Wine by the Glass 6
- Red Wine by the Glass 6

BOTTLES OF WINE 29

- Pere Ventura Cava | Brute Rose | Spain NV
- Gerard Bertrand | Brut | Cremant de Limoux 2013
- Domane du Tariquet | Blend | France 2015
- Crios | Malbec | Mendoza Argentina 2014

50% off to-go bottles wine & beer (price adjusted from regular menu price.)
Corkage \$25 per 750ml bottle.