



MONDAY-SATURDAY 4PM-6PM
& SUNDAY 3-8PM

SMALL PLATE

- SALUMI & CHEESE BOARD** *Chef Selection, marinated olives, pickled shallots, candied nuts & grilled country bread* 10
- RHODE ISLAND FRIED CALAMARI** *sriracha aioli* 6
- CHILLED EAST COAST OYSTERS** 1 each
- THAI STYLE MAINE MUSSELS** 6
coconut, curry, onion, garlic, ginger, Thai basil, cilantro & chili
- BLISTERED SHISHITO PEPPERS** 6
piquillo pepper whipped chickpea hummus
- CANDIED SPICED PISTACHIOS & WALNUTS** 4
- BAKED MAC 'N CHEESE** *smoked Gouda, Parmesan, & bread crumbs* 5
- HAPPY HOUR CHEESEBURGER** *aged cheddar, 1/4 LB burger, lettuce, tomato & potato bun* 5
- SWEET CHILI GLAZED WINGS** *shishito & red hot chili peppers, cilantro* 6
- TRUFFLE FRIES** 4
- SWEET POTATO FRIES** 5
- ORANGE GLAZED SESAME BONELESS CHICKEN** 6
- BUFFALO SHRIMP** *buttermilk ranch* 6
- KALE "CAESAR"** *red onion, toasted pumpkin seeds, cranberries, goat cheese caesar dressing & warm chickpea polenta croutons* *gf* 5

Instagram



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COCKTAILS 6

SWEDISH WINTER MULE *Absolut ELYX, Wildmoon Cranberry, Ginger beer, Rosemary*
CUCUMBER COLLINS *Prairie Cucumber Vodka, Seltzer, Fresh Lime & Cucumbers*
GRANT'S FLIRTINI *Absolut Raspberry, Lime & Cranberry Juice & Prosecco*
TRATTORIA APPLE CRISP SANGRIA *Pinot Gris, Absolut, Rattlesnake Rosie Whiskey, Local Apple Cider, White Cranberry, House-made Spiced Honey Syrup*
GRAPERUIT GIMLET *Ruby Red Vodka, Fresh Lime, Grapefruit Juice & Agave Nectar*
JOHN DALY *Fire Fly Sweet Tea Vodka, Lemonade & Fresh Mint*
SMOKIN' GREEN TEA BULLET *served over dry ice*
SMOKIN' BLUE KAMIKAZE BULLET *served over dry ice*

HOUSE WINE 6

*PROSECCO • PINOT GRIGIO • SAUVIGNON BLANC • CHARDONNAY
 CABERNET SAUVIGNON • MERLOT • PINOT NOIR • MALBEC*

DRAFT BEER

*•BLUE MOON 3 •LONG TRAIL ALE 3
 •COORS LIGHT 3 •SAM SEASONAL 4*



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