



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

SMALL PLATE

SALUMI & CHEESE BOARD <i>Chef Selection, marinated olives, pickled shallots, candied nuts & grilled country bread</i>	10
RHODE ISLAND FRIED CALAMARI <i>sriracha aioli</i>	6
CHILLED EAST COAST OYSTERS	1 each
THAI STYLE MAINE MUSSELS <i>coconut, curry, onion, garlic, ginger, Thai basil, cilantro & chili</i>	6
BLISTERED SHISHITO PEPPERS <i>piquillo pepper whipped chickpea hummus</i>	6
CANDIED SPICED PISTACHIOS & WALNUTS	4
BAKED MAC 'N CHEESE <i>smoked Gouda, Parmesan, & bread crumbs</i>	5
HAPPY HOUR CHEESEBURGER <i>aged cheddar, 1/4 LB burger, lettuce, tomato & potato bun</i>	5
SWEET CHILI GLAZED WINGS <i>shishito & red hot chili peppers, cilantro</i>	6
TRUFFLE FRIES	4
SWEET POTATO FRIES	5
ORANGE GLAZED SESAME BONELESS CHICKEN	6
BUFFALO SHRIMP <i>buttermilk ranch</i>	6
KALE "CAESAR" <i>red onion, toasted pumpkin seeds, cranberries, goat cheese caesar dressing & warm chickpea polenta croutons</i> <i>gf</i>	5
KOREAN BBQ BABYBACK RIBS <i>purple cabbage slaw, beech mushrooms black sesame</i>	8
STEAMED PORK BUN <i>quick pickles, green onion, gochujang slaw</i>	4
KANI SALAD <i>jumbo lump crab, English cucumber, green mango, enoki mushrooms, panko crunch</i>	6

Instagram



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COCKTAILS 6

- SPICY MANGO** *tanteo Jalapeno tequila & Patron Mango Citronage*
THE SUB-LIME MULE *Absolute Lime vodka, ginger beer & Fresh Lime*
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*
HUCKLEBERRY LEMONADE *44 North Huckleberry Vodka & Lemonade*
MALIBU LIME MARTINI *Malibu Lime, pineapple juice & Prosecco*

MORE FUN...

Up in Smoke

(served over dry ice)

MORNING DEW

Beefeater Gin, Lillet Blanc, St. Germain Elderflower & Prosecco

- SMOKIN' GREEN TEA BULLET**
SMOKIN' BLUE KAMIKAZE BULLET

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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