



THURSDAY – SATURDAY  
9-11PM

**SMALL PLATE**

- RHODE ISLAND FRIED CALAMARI *sriracha aioli* 6
- CANDIED SPICED NUTS 4
- SWEET CHILI GLAZED WINGS 6
- HAPPY HOUR CHEESEBURGER *aged cheddar, 1/4 LB burger, lettuce, tomato jam, spicy aioli & potato bun* 5
- TRUFFLE FRIES 4
- SWEET POTATO FRIES 5
- ORANGE GLAZED SESAME BONELESS CHICKEN 6
- ARETHUSA BLEU CHEESE STUFFED DATE FRITTERS 6

**COCKTAILS 6**

- GRANT'S FLIRTINI *Absolut Raspberry, Lime & Cranberry Juice & Prosecco*
- TRATTORIA RED SANGRIA *Merlot, Rose, Apricot Brandy, Ozone White Peach Vodka, White Cranberry & Fresh Orange Juice*
- BRICCO ESPRESSO- *Absolut Vanilla, Bepi Tosolini espresso liquor & Lavazzo Espresso*

**HOUSE WINE 6**

- PROSECCO • PINOT GRIGIO • CHARDONNAY • ROSE
- CABERNET SAUVIGNON • PINOT NOIR

**DRAFT BEER**

- DOMESTICS 3 • IMPORTS 4 • CRAFT 5 •

MILLER HIGH LIFE **Ponies 1**

CORONA – **Ritas 2**

Instagram



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