



# MARTINI & MEZZÉ

# MONDAYS

5:00pm - 7:00pm

Specialty Martini Drinks **ONLY \$6**  
Mezzé Small Plates **ONLY \$5**

see reverse side for more details



# MARTINI & MEZZÉ

# MONDAYS

5:00pm - 7:00pm

## SPECIALTY MARTINIS \$6

Ginger Mandrin Cosmo  
*mandarin vodka, fresh ginger,  
triple sec, cranberry, lime*

Herb Lemon Drop  
*citrus vodka, triple sec, limoncello,  
sour, fresh basil*

Creamsicle  
*vanilla vodka, simple syrup,  
orange juice*

Devil's Drop  
*jim beam devil's cut, lemon, fresh mint*

Fire in the City  
*fireball whiskey, sweet and  
dry vermouth, bitters*

Extra Dirty  
*vodka, dry vermouth,  
rosemary stuffed olive*

## SPECIALTY MEZZÉS \$5

Grozzie Balls  
*rosemary parmesan, spicy marinara  
and basil pesto*

Zucchini Fritters  
*roasted pepper aioli*

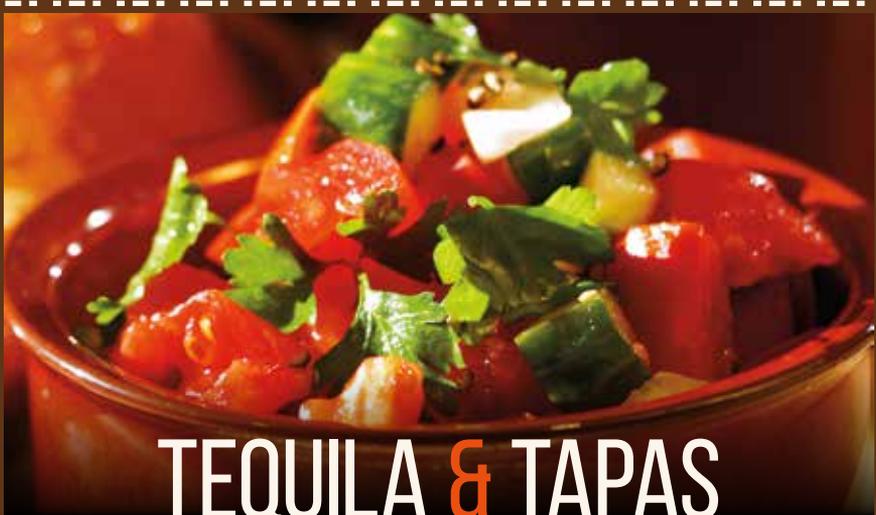
Slow Roasted Peppers  
*goat cheese, fresh herbs, crostini*

Grape Leaf  
*aromatic rice, parsley, onion,  
infused lemon oil*

Spinach Puffs  
*feta, spinach, fresh herb, phyllo*

Patatas Bravas  
*cubed fried potato, spicy tomato sauce*

Tzatziki  
*farm stead yogurt, roasted garlic,  
cucumber, dill, pita*



# TEQUILA & TAPAS

# TUESDAYS

5:00pm - 7:00pm

Specialty Tequila Drinks **ONLY \$6**  
Selected Tapas **ONLY \$5**



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LEARN ABOUT OTHER  
PROMOTIONS



# TEQUILA & TAPPAS

# TUESDAY

5:00pm - 7:00pm

## SPECIALTY TEQUILA \$6

Salty Chihuahua  
*orange liqueur, fresh mint*

Las Palomas  
*mandarin, lime juice, grapefruit, soda*

Pinagrita  
*triple sec, pineapple, lime, sour*

Swirled Sangria  
*house crafted sangria, frozen*

Cerveza de Agave  
*lemonade, corona light, lime*

## SPECIALTY TAPPAS \$5

Spicy Shrimp  
*cayenne seasoning, mango, ginger, fennel seed*

Tapas Ball  
*artisan meatball, mushroom cap, heirloom tomato, rosemary glazed bacon*

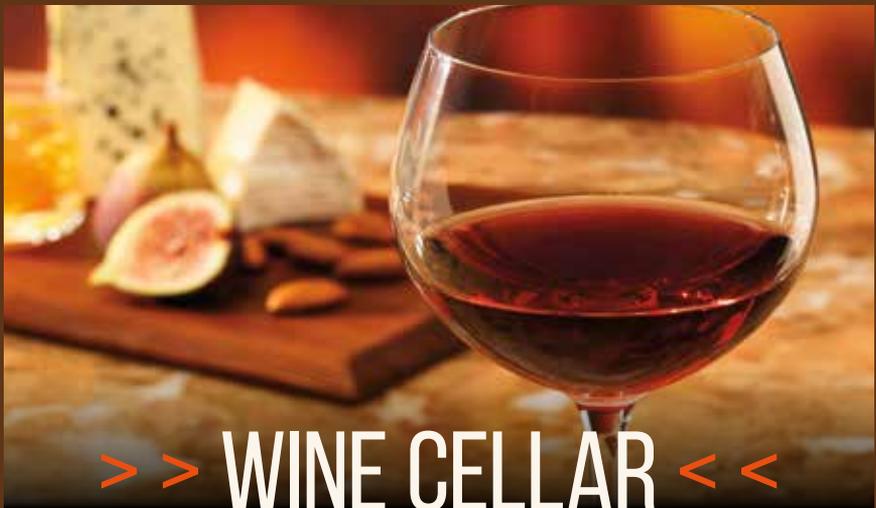
Slow Roasted Avocado  
*smoked chorizo, avocado, cilantro, tomato, goat cheese, lime*

Tortillias  
*pulled pork, roasted eggplant, squash, potato, lemon aioli*

Shrimp Cheviche  
*marinated gulf shrimp, plum tomato, jalepeño, cilantro*

Tropical Chips  
*green plantains, chickpea hummus, artisan salsa*

Picadillo  
*natural ground beef, mediterranean olives, raisins*



>> WINE CELLAR <<

# WEDNESDAYS

5:00pm - 7:00pm

Selected Wines by the Glass **ONLY \$5**  
Selected Wines by the Bottle **ONLY \$20**



RESERVE A TABLE



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PROMOTIONS



# WINE CELLAR WEDNESDAYS

5:00pm - 7:00pm

## WINES BY THE GLASS \$5

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Ask your server for  
Weekly House Selections

## WINES BY THE BOTTLE \$20

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Ask your server for  
Weekly House Selections

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>> THIRSTY <<

# THURSDAYS

5:00pm - 7:00pm

All Draft Beers **ONLY \$4**  
Speciality Sliders **ONLY \$8**  
Speciality Wings **ONLY \$5**



# THIRSTY THURSDAY

5:00pm - 7:00pm

## DRAFT BEERS \$4

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Miller Light  
Stella Artois  
Hoegaarden  
Brooklyn Lager  
Victory Hop Devil IPA  
REBEL, Samuel Adams IPA

## SPECIALTY SLIDERS \$8

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Natural Beef  
*caramelized onion, brie cheese*

BLT  
*cheddar cheese, rosemary glazed bacon,  
lettuce, tomato*

Black Bean  
*salsa verde, jalapeño*

Meatball  
*artisan meatball, locatelli, roasted pepper*

Buffalo Chicken  
*cholula hot sauce, gorgonzola*

## SPECIALTY WINGS \$5

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Kentucky  
*bourbon barbeque*

Tuscan  
*rosemary, garlic, e.v. olive oil*

Asian  
*green onion, sesame teriyaki sauce*

Fired Up  
*spicy jalapeño sauce*



>> **FANTASTIC** <<

# FRIDAYS

5:00pm - 7:00pm

Absolut Flavored Cocktails **ONLY \$8**



RESERVE A TABLE



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# FANTASTIC FRIDAYS

5:00pm - 7:00pm

## ABSOLUT COCKTAILS \$8

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Rubymenta  
*ruby red, honey,  
lemon juice, mint*

Mandrin Punch  
*mandarin, ginger ale, pineapple,  
lemon, lime*

Snowflake  
*peppermint schnapps,  
white crème de cacao, cream*

Sweet Lemon Drop  
*citron, vermouth, lemon, honey*

Poached Pear  
*apear, chamomile flower tea,  
bosc pear, rosemary*

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>> SANGRIA <<

# SATURDAYS

5:00pm - 7:00pm

House Crafted Sangria by the Carafe  
**ONLY \$9**



# SANGRIA SATURDAYS

5:00pm - 7:00pm

SANGRIA CARAFES \$9

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Classic Red Sangria

*gran gala triple orange liqueur, blackberry brandy,  
tempranillo, seasonal fruit*

Grilled White Sangria

*triple seco 1715, chardonnay, lemongrass essence,  
grilled peach, orange, lemon*