

HAPPY HOUR
4PM -6PM



— LITTLE PLATES \$6 —

Margherita Flatbread

Tomato, fresh basil, shredded mozzarella

Bruno's Flatbread

House made flatbread with Italian sausage and shredded mozzarella cheese

Peri-Peri Hot Wings

Jumbo chicken wings, Peri-Peri pepper buffalo sauce, cucumbers, cilantro ranch

Disco Fries

fries, bacon, cheddar sauce, green onion, sour cream

Calamari

Herb crust, tomato-basil relish, house cocktail sauce

☺ **HAPPY LITTLE DEVILS! \$4**

4 curried deviled eggs with bacon & house pickle

— WINE - \$6 —

Chloe Prosecco D.O.C. NV

Sparkling with flavors of golden apple, peach and honeysuckle

Silk & Spice Red Blend, '17 Portugal

Rich red blend of Touriga, Baga, Syrah, Alicante, dark fruit, vanilla, mocha, spice, 90pts WE

Terra d'Oro Pinot Grigio '17

ripe pear, orange blossom and floral notes, crisp acidity



— HAPPY PINTS - \$4 —

Great Lakes "Dortmunder Gold"

Award winning German style Lager. 5.8%

Maplewood "Zip Zap"

Super refreshing wheat ale with el Dorado & Citra hops, Chicago 5.5%

Buckledown "Belt & Suspenders" IPA

West Coast style, huge citrus and pine aromatics from Lyons, IL 7%

Deschutes "Obsidian" NITRO Stout

Deep, robust and richly rewarding 6.4%

— COCKTAIL- \$5 —

↙ **Black Manhattan**

Benchmark Bourbon, Ramazotti Amaro, Angostura & orange bitters, Maraschino cherry

↙ **Meyer Lemon Collins**

Fresh Meyer lemon, citrus bitters, Sobieski vodka & a soda splash

↙ **Top Note Gin & Tonic**

City Of London Gin, Top Note Indian Craft Tonic, Scrappy's lime bitters

↙ **Irish Mule**

Jameson "IPA Caskmates" Irish Whiskey shaken with lemon, new Deal ginger liqueur, allspice bitters & topped with ginger beer served tall on the rocks