

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

Tri-Chili Wings

chile de arbol, chipotle & ancho glaze, cucumbers, cilantro ranch

Spinach & Mushroom Quesadilla

baby spinach, baby portabella mushroom, chihuahua cheese, guacamole, pico de gallo, salsa verde, lime crema

Disco Fries

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

Calamari

Herb crust, tomato-basil relish, house cocktail sauce

— WINE - \$6 —

Dona Paula Estate Malbec, Mendoza '17

100% estate grown, single vineyard, high elevation, violet, spice & rich black fruit

Conundrum Sparkling Rose '17 CA

Dry sparkling California Rose of Pinot Blanc, Grenache Blanc, Chardonnay, Muscat Canelli & Viognier - Methode Champenoise

"Two Birds One Stone" Blanc FR '17

Very crisp French white blend, lemon, lime, melon, limestone, 88pts WE



— HAPPY PINTS - \$4 —

Temperance "Basement Party"

Pale lager, local, uncomplicated, easy drinking 4.9%

Deschutes "Obsidian" NITRO Stout

Deep, robust and richly rewarding 6.4%

Sketchbook "MOON RISE"

Brewed for Prairie Moon! El Dorado hopped, Pale Ale Evanston, IL 4.5%

On Tour "Control for Smilers"

Citrusy American Pale Ale from Chicago 6%

— HAPPY CAN \$4 —

New Belgium "Fat Tire" Ale

Easy drinking Amber ale (16oz can)

— COCKTAIL - \$5 —

↯ **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

↯ **Fresh Lime Daiquiri**

Plantation Silver Rum, fresh lime, simple, citrus bitters, served up

↯ **Checkered Past**

"Slow & Low" craft rock and rye, Creme Yvette "Deliceuse" berry liqueur, Meyer lemon, lemon peel, rocks