

# HAPPY HOUR

## FOR THE TABLE

**Citrus-Marinated Olives** 3.5

**Spiced Almonds** 2.5

## NIBBLES

**House Cured Gravlax Crostinis** 5.5

goat cheese, dill vinaigrette,  
cucumber salad, pickled red onion

**Sherry Chicken Liver Crostinis** 4

**Prosciutto, Manchego cheese, Pear “Roll-Ups”** 5  
arugula, fig sweet and sour

**Chorizo Wrapped Stuffed Olives** 3.5

**“Huevos Diablo” Deviled Eggs** 3

**Roasted Prosciutto Wrapped Medjool Dates** 4.5

**Spanish Tuna Melt Crostini** 4

## APPETIZERS

**Seasonal Flatbread** 5

aged cheddar fondue, sweet onions, dried apricots,  
hazelnuts, arugula (add Prosciutto 3)

**Crispy Rock Shrimp and Calamari** 8

sesame chili sauce, cucumber salad

**Roasted Mortadella Salumi Wrapped Robiola** 6.5

arugula, pickled red onion, tarragon mustard  
vinaigrette, sweet baguette

**Truffled French Fries** 4

shallots, parsley, grated pecorino, chipotle aioli

**Soba Noodle Salad** 5.5

shaved apple and fennel confit, chipotle aioli,  
fried shitake mushrooms, cilantro mint  
vinaigrette and bibb lettuce

**Crispy Goat Cheese** 5.5

pear ceviche, aged balsamic, arugula,  
spiced walnuts, crostinis

**Wild Mushroom Empanadas** 6.5

manchego cheese and truffle oil

4–6 PM • MONDAY–SATURDAY