

APPETIZERS

ARANCINI *parmesan crusted risotto "Little Oranges", marinara* 6

BRAISED VEAL MEATBALLS *creamy polenta, marinara, parmesan* 6

GARLIC CHEESE BREAD *garlic butter, mozzarella, baked ricotta, marinara* 5

TRUFFLE PARMESAN FRIES 5

HALF-OFF PIZZAS

TRADITIONAL CHEESE *gfr hearty housemade pizza sauce, provolone, mozzarella, romano, parmesan* 6

TRADITIONAL PEPPERONI *gfr our traditional cheese pizza topped with local pepperoni* 6.5

MARGHERITA PIZZA *gfr marinated pomodoro tomatoes, fresh mozzarella, garlic oil, basil* 6.5

SAUSAGE & PEPPER *gfr pepperoni, sausage, banana pepper, peppadew, onion, fresh mozzarella* 7.5

SUBSTITUTE *gluten free crust* 4

HOUSE WINE

GLASS 4 • BOTTLE 10

chardonnay, pinot grigio, sauvignon blanc, merlot, pinot noir, or cabernet

COCKTAILS

WELL DRINKS 5

FEATURING *New Amsterdam Vodka, New Amsterdam Gin, Camarena Tequila, Cruzan Rum, Evan Williams Bourbon*

BEER & SELTZER

DOMESTIC *Budweiser, Bud Light, Michelob Ultra, Yuengling, Miller Lite* 3

MOSTLY IMPORT *Amstel Light, Heineken, Peroni, Guinness, Blue Moon* 4

CRAFT *Columbus Brewing Company IPA, Deschutes Black Butte Porter, Sierra Nevada Pale Ale, Fat Head's Sunshine Daydream, Original Sin Cider, Warped Wing Seasonal, Rhinegeist Seasonal, MadTree Seasonal* 5

HIGH NOON HARD SELTZER *Watermelon, Black Cherry, Pineapple, Grapefruit, Lime, Peach* 6

HIGH NOON BUCKET

FOUR CANS *mix & match flavors* 20

Happy Hour is available Sunday through Friday from 4pm to 6pm in the dining rooms & patio and 4pm to 7pm in the in the bar area.

gfr prepared gluten free upon request

Please Note: Gluten free modifications may come with a small upcharge. While we offer gluten free items, our kitchen is not gluten free.

happy hour