

## appetizers

Arancini *parmesan crusted risotto, marinara* 6

Braised Veal Meatballs *creamy polenta, marinara, parmesan* 6

Garlic Cheese Bread *garlic butter, mozzarella, baked ricotta, marinara* 6

Truffle Parmesan Fries 5

## half-off pizzas

Traditional Cheese *hearty housemade pizza sauce, provolone, mozzarella, romano, parmesan* 6.5

Traditional Pepperoni *our traditional cheese pizza topped with local pepperoni* 7

Margherita Pizza *marinated pomodoro tomatoes, fresh mozzarella, garlic oil, basil* 7

Sausage & Pepper *pepperoni, sausage, banana pepper, peppadew, onion, fresh mozzarella* 8

GLUTEN FREE?  
substitute gluten free crust 4

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.

## HOUSE WINE

Glass 4 • Bottle 10

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

## cocktails

Well Drinks **FEATURING** *New Amsterdam Vodka, New Amsterdam Gin, Camarena Tequila, Cruzan Rum, Evan Williams Bourbon* 5

## beers & seltzers

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* 6

High Noon Hard Seltzer *Watermelon, Black Cherry, Pineapple, Grapefruit, Lime, Peach* 6

## HIGH NOON BUCKET

Four Cans *mix & match flavors* 20

*spring* happy hour