

## HOUSE WINE

GLASS 4 • BOTTLE 10  
chardonnay, pinot grigio, sauvignon blanc,  
merlot, pinot noir, or cabernet

## BEER

DOMESTIC	3
<i>Budweiser, Bud Light, Michelob Ultra, Yuengling, Miller Lite</i>	
MOSTLY IMPORT	4
<i>Amstel Light, Heineken, Peroni, Guinness, Blue Moon</i>	
CRAFT	5
<i>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</i>	

## COCKTAILS

WELL DRINKS	5
<i>FEATURING New Amsterdam Vodka, New Amsterdam Gin, Camarena Tequila, Cruzan Rum, Evan Williams Bourbon</i>	

## APPETIZERS

ARANCINI v	6
<i>parmesan crusted risotto "Little Oranges", marinara</i>	
BRAISED VEAL MEATBALLS	6
<i>creamy polenta, marinara, parmesan</i>	
ITALIAN "WINGS"	6
<i>lightly breaded drumsticks, lemon, garlic, parmesan, chili flake</i>	
TRUFFLE PARMESAN FRIES v	5

## HALF-OFF PIZZAS

TRADITIONAL CHEESE GF V	5
<i>hearty housemade pizza sauce, provolone, mozzarella, romano, parmesan</i>	
TRADITIONAL PEPPERONI GF	6
<i>our traditional cheese pizza topped with local pepperoni</i>	
MARGHERITA PIZZA GF V	6
<i>marinated pomodoro tomatoes, fresh ozzarella, garlic oil, basil</i>	
SAUSAGE & PEPPER GF V	7
<i>pepperoni, sausage, banana pepper, peppadew, onion, fresh mozzarella</i>	

SUBSTITUTE **gluten free crust 3**

Happy Hour is available Monday through Friday from 4pm to 7pm in the bar and patio areas.

GF Prepared Gluten Free upon request V Prepared Vegetarian upon request

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions. **NOTE** While we offer gluten free items, our kitchen is not gluten free.

**HAPPY  
HOUR**