

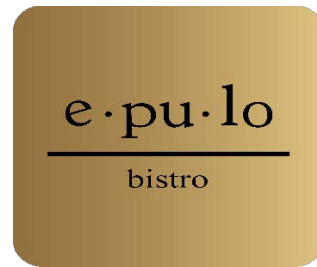
Happy Hour Bites

Sunday Through Thursday 4pm-6pm
Friday and Saturday 3pm-5pm

*Truffle Popcorn	8
*Truffle Frites - Garlic Aioli	8
Happy Little Gem Salad - Prosciutto, Grana Padano, Pangrattato, Shallot Vinaigrette	8
*Happy Oven Blasted Cauliflower -Grana Padano	10
Happy Hour Flat Bread - Roasted Garlic Puree, Caramelized Onion, Grana Padano (add Olive Tapenade \$6)	7
Tuscan Flatbreads - Choice of	10
• Margherita	
• Spicy Sausage & Mushroom	
• Pancetta, Arugula & Caramelized Onion	
Whipped Chèvre Burrata - Blistered Tomato, Fresh Basil, Crostini	12
Fried Beecher's Cheese Curds - Marinara	12
Short Rib Pappardelle - Shallot Cream Sauce, Arugula, Grana Padano	16
Spicy Shrimp and Grits – Calabrian Chilis, Tomato, Creamy Rosemary Polenta	16

Desserts

Zeppole - Handmade Doughnuts Dusted w/ Cinnamon & Sugar, Salted Caramel	8
House Made Apple Bread Pudding -Served ala Mode, with Caramel, and Whipped Cream	12
Theo's Dark Chocolate Torte - Salted Caramel, Whipped Cream, Caramel Chocolate Nib	12
*Seasonal House-made Ice Cream -Ask your server for details!	9
*Gluten Free	



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~Happy Hour Wine & Beer~

Lone Birch Red Blend, Washington 8
Lone Birch Chardonnay, Washington 6
Mont Gravet Rose 8
Select Draught Beer \$1 Off
Well Drinks 6
Epulo Cosmopolitan or Epulo Mule 8
Well Martini or Manhattan 9

~Classic Cocktails~

North-West Sour 13

Sazerac Rye, Fresh Sour, Egg Whites, Bitters &
WA Red Blend Float

Boulevardier 15

Michter's Small Batch Bourbon, Carpano Antica
Vermouth, Campari, Orange Bitters

Rum Lover 13

Blend of Silver and Plantation 13 yr Double
Aged Rum, Grand Mariner, Carpano Dry

Scratch Aviation 14

Scratch "Martini Style" Gin, Luxardo Maraschino
Liqueur, Crème De Violette, Fresh Citrus

~Signature Cocktails~

Grapefruit Martini 13/14

Wheatley/Tito's Vodka, Fresh Grapefruit,
Elderflower Liqueur

Asian Pear Mule 12

Vodka, Lemon Rosemary Syrup, Asian Pear
Gastrique, Ginger Beer

Hot Buttered Rum 13

Captain Morgan Spiced Rum, Vanilla Ice Cream
Base House Hot Butter Mix

Epulo XOXO 15

Bomond "XO", Rosemary Honey Syrup, Yellow
Chartreuse, Lemon Bitters & Szechuan "Buzz"
Button Garnish

*"Szechuan (AKA Buzzed) Buttons are a flower in the
Acmella Oleracea family that is known for expressing a
tingling/numbing sensation, it is a natural pain killer, and
the effects wear off from 5-10 minutes, enjoy!"*

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