



### Happy Hour Bites

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

*Truffle Popcorn	8
*Truffle Frites - Garlic Aioli	8
Little Gem Salad- Prosciutto, Grana Padano, Pangrattato, Shallot Vinaigrette	8
* Oven Blasted Cauliflower -Grana Padano	10
*Castelvetroano Olives- Imported Delfino Anchovy, Sweet Bells, Cilantro, Arbequina Olive Oil	12
Tuscan Flatbreads - Choice of :	10
• Margherita	
• Spicy Sausage & Mushroom	
• Pancetta, Arugula & Caramelized Onion	

Whipped Chèvre Burrata -House Made Whole Wheat Crackers, Gremolata, Arbequina Olive Oil 16

\*Octopus – Herb Fried Potato, Tzatziki 17

Short Rib Pappardelle - Shallot Cream Sauce, Arugula, Grana Padano 18

Pasta al Limone –Linguine, Fresh Lemon, Garlic, Cracked Peppercorn, Pecorino 16

Protein Additions:  
Chicken \$5, Add Mushroom \$5, Add Shrimp \$12

### Desserts

Zeppole - Handmade Doughnuts Dusted w/ Cinnamon & Sugar, Salted Caramel 8

House Made Carrot Cake -Butter Cream Frosting, Served ala Mode 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 Drinks~

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 Vodka or Gin Martini 9  
Well Manhattan 9

### ~Classic Cocktails~

**Empress Gin Sour 13**  
Empress Gin, Lemon-Lime Juice, Simple Syrup,  
Egg Whites,  
**Caribbean Dance 13**  
Plantation Pineapple Caribbean Rum,  
Lemon Juice, Honey Syrup  
**Plaid Monkey 14**  
Monkey Shoulder Blended Scotch Whiskey,  
Amaretto, Drambuie, Citrus Bitters  
**Scratch Aviation 14**  
Scratch "Martini Style" Gin, Luxardo Maraschino  
Liqueur, Crème De Violette, Fresh Citrus

### ~Signature Cocktails~

**Grapefruit Martini 13/14**  
Wheatley/Titos Vodka, Fresh Grapefruit,  
Elderflower Liqueur  
**Lemon Sage Mule 12**  
Vodka, Lemon Juice, Rosemary Syrup,  
Ginger Beer  
**Aha Yeto Old Fashioned "The Shelley" 13**  
Aha Yeto Reposado, Disaronno Amaretto,  
Orange & Angostura Bitters  
**Epulo XO Sidecar 15**  
Bomond "XO", Cointreau, Lemon Juice,  
Muddled Orange, Citrus Bitters

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