



EAT
DRINK
PLAY.





APERITIF. DIGESTIF.

Digestifs (D) | after meal | or the perfect nightcap. They're best served after a meal as both a way to settle one's stomach & to spend a little more time with your friends/ family.

Aperitifs (A) | before meal | date back to ancient times, when Romans would gather before dinners to enjoy grapes and sip wines infused with botanicals. The addition of bitter herbs into the wine was said to help the stomach to relax and open (*the Latin verb aperire meaning "to open"*).

Amaro Lucano

\$7

Blend of 30+ herbs | closely guarded recipe from 1894 | complex herbal aroma with caramel & nutty notes | medium sweet fruit, spice, slight bitter flavors

A+D

Cynar

\$5

An Italian amaro | a secret blend of herbs & spices | smooth, slightly sweet blend with a modest bitter finish that is guaranteed to satisfy | light smokiness and richness

A+D

Cocchi Vermouth di Torino

\$8

Italian vermouth | found on the shelves of the world's best bars | bitterness meets sweetness | hints of orange peel, rhubarb, cocoa, sweet spices and caramel

A

Campari Aperitivo

\$8

Clear with a vibrant red colour | complex with herbal, orange and floral notes | bitter with a velvety aftertaste

A

TAPAS.

Tapas | “tapa” is simply a small portion of food! Meant to be enjoyed with friends/ family & paired with drinks. Embark on a culinary journey by trying a variety of dishes; enhancing any meal with diverse textures, aromas, & flavors.

Mozzarella Sticks

\$12

Breaded mozzarella paired with marinara and fresh basil

Jalapeno Poppers

\$12

Breaded jalapenos with cream cheese & bacon paired with a dipping sauce

Chorizo Poutine

\$15

Sweet potato fries, red wine, chorizo sausage, mozzarella, & spiced gravy

Artichoke & Spinach Dip

\$15

serve with fresh wood oven baked bread

Carnitas Tacos

2/ \$9

4/\$16

Pulled pork tacos on a wheat tortilla with cabbage, shredded carrot, breaded, pickled jalapenos and lemon aioli - garnished with cilantro

Hawaiian Pulled Pork Sliders

2/ \$9

4/\$16

Pulled Pork served on brioche buns with grilled pineapple, shredded cabbage, & sundried tomato aioli

Bacon & Basil Mac'n'Cheese

\$15

Macaroni in a creamy mozzarella sauce, with fresh basil and bacon - topped with crispy panko breadcrumbs and green onion





PANINIS.

Chicken Pesto \$14/\$20

Sliced chicken breast, basil pesto, roasted red peppers, fresh basil

Grilled Vegetable \$14/\$20

Grilled seasonal vegetable, fresh mozzarella, basil pesto, and sundried tomato aioli.
(Add Prosciutto \$5)

Italian Deli \$14/\$20

A variety of sliced italian meats with fresh mozzarella, sliced red onion, and sundried tomato aoli

THINGS WITH WINGS.

Chicken Wings (1lb) \$15

Breaded in flour with fresh herbs and spices, served with ranch or blue cheese dip. Served with veggies

Tossed Buffalo Fingers \$17

Breaded chicken tenders tossed in your choice of sauce. Served with fries and your choice of dipping sauce. Served with veggies

Chicken Fingers \$15

Beaded chicken tenders served with fries and your choice of dipping sauce

SAUCES

Carolina Gold, Mild, Medium, Hot, Korean BBQ

DIPS

Ranch, Blue Cheese



FIRE ROASTED PIZZA.

Margherita **\$23**

Marinara sauce, fresh mozzarella, fresh basil

Basil Chicken **\$25**

Marinara sauce, shredded mozzarella, sliced chicken breast, roasted red pepper, fresh basil

Sicilian Meat Lovers **\$25**

Marinara sauce, shredded mozzarella, thinly sliced Italian meat selection

Charred Pepperoni **\$25**

Marinara sauce, shredded mozzarella, cup and char pepperoni

Texas BBQ Chicken **\$25**

Texas smokey BBQ sauce, shredded cheddar, sliced chicken breast, red onion, diced peppers

PIZZA ADD-ONS

\$2 Pickled Jalapenos

\$5 Extra Cheese

\$3 Pineapple Chunks

SIDES.

French Fries	\$7
Sweet Potato Fries	\$8
Onion Rings	\$7
Sweet Potato Chorizo	\$10
Poutine	
Veggies &	\$7
Housemade Ranch	

PARTY PLATTERS

Charcuterie \$25

Assorted meat and cheese selection, citrus olives, roast almonds, pickled vegetables, beer mustard, garlic and herb stone bread, dried mango and apricots

Players Platter \$17

Choose any 3 Tapas items - in a smaller portion; to share and sample. Diversify your palette without breaking the bank

Nachos \$25

Tortilla chips, tomato, black olives, red onion, bell peppers, shredded cheddar, garnished with green onion, sour cream, and salsa

NACHO ADD-ONS

- \$2 Pickled Jalapenos
- \$9 Sliced Chicken Breast
- \$9 Chorizo Sausage