

bar snacks

spicy honeyed nuts \$4
cashews, peanuts, walnuts

bacon-wrapped dates \$5
stuffed with manchego

castelvetrano olives \$4
orange zest, rosemary

rosemary focaccia \$5
olive oil, fresno pepper

beets \$8*
ricotta, balsamic, oregano

bruschetta \$8*
white anchovy, tomato

meats

(\$5 each/\$13 all)

lonza - coppa secca - calabrese

cheeses

(\$5 each/\$13 all)

pastore sini - quader de cavra - alta badia

seafood

(\$13/can, served with baguette)

smoked mackerel
jose andres, portugal
lemon and garlic aioli

sardines
jose andres, portugal
salsa verde, shallot

mussels
la brujula, spain
escabeche, garlic chip

plates

polenta \$11*
mushroom ragout, gorgonzola
or
braised octopus ragout

papagiorgio meatballs \$10*
beef, pork, mortadella, red sauce

dessert

pumpkin panna cotta \$7*
candied pecan, pumpkin seed,
salted caramel

cookie plate \$6
chocolate chip and raisin
ginger and molasses

*\$3 off during happy hour