



## Happy Hour

House Marinated Olives 2

Roasted Marcona Almonds 2

Artisanal Cheese Plate daily selection of two cheeses 6

Steamed Mussels white beans, tomato, fresh rosemary 5

Braised Wild Boar crispy polenta, natural braising jus,  
parmigiano 5

All Natural Madras Curried Chicken Salad local organic  
greens, buttered walnuts, honeycrisp apples,  
champagne vinaigrette 5

Never Never Petite Skirt Steak Sandwich grilled onions,  
basil aioli 6

Duck Confit & Hazel Dell Mushroom Ragu san marzano style  
tomatoes, chard, parmigiano 6

La Quercia Prosciutto local organic apple, champagne  
vinaigrette dressed local organic baby mizuna, saba,  
tuscan olive oil 6

Duck Liver Pate bronzed fall apples, grilled bread 5

Colterra Bite small dessert treat 3

## Drinks

House Red Wine 3.75

House White Wine 3.75

White Sangria 4

Session Premium Lager 3

You Call It: Premium Cocktails 3.75

Sobieski Vodka, Cruzan Rum, Beefeater Gin, Sauza  
Silver Tequila, Seagrams 7 Whiskey, Jim Beam Bourbon

Sweet Tea Vodka & Lemonade 5

Watermelon Vodka Spritzer 4

Silver Jalapeno Margarita 6

Berry-Clove Martini 6

Strawberry Lemondrop 6