

HAPPY HOUR

MONDAY - FRIDAY • 3-6PM

BRUSCHETTA

8 ea

CLASSIC

marinated tomatoes, basil, balsamic reduction

TOMATO & BURRATA

basil oil

TRUFFLE MUSHROOM

roasted mushroom medley, truffle oil

HOUSEMADE SLIDERS*

4 ea

WAGYU BEEF MEATBALL

bellwether ricotta, pomodoro sauce

MINI TAVERN BURGER

truffle aioli, balsamic caramelized onions,
arugula, fontina

SEA BASS MILANESE

lemon caper aioli

TAVERN FRIES

bolognese, brown butter,
calabrian chili, parmesan 14

An 18% gratuity charge will be added to all parties of six or more. A 3.5% surcharge will be added to each check in order to support the rising operating costs affecting the restaurant industry. We do this in lieu of increased menu prices. Management will remove this charge upon request

**Items can be served raw or undercooked or contain undercooked ingredients. Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform your server of dietary restrictions so they can assist you with recommendations.*

DRINKS

CLASSIC MARTINI

vodka, dry vermouth, lemon twist 9

ESPRESSO MARTINI

vanilla vodka, kahlua, espresso 9

POMPELMO SPRITZ

absolut grapefruit, strawberry liqueur,
lemon, brut 11

PINEAPPLE LIMETTA

gran centenario plata,
giffard pineapple, lime 11

ARANCIA OLD FASHIONED

jameson orange, old grand dad,
vanilla liqueur, bitters 12

SOMMELIER SELECTION

pax, mourvedre/grenache, the vicar,
north coast, ca (2018) 79

