## **GATSBY HOUR**



# HAPPY HOUR IS AVAILABLE AT THE BAR ONLY MON-THURS | 4:00PM - 7:00PM

### **BEVERAGES**

#### WINES BY THE GLASS 10

Whites Pinot Grigio, Chardonnay, Sauvignon Blanc Reds Cabernet Sauvignon, Merlot, Pinot Noir

#### **DRAUGHT BEERS 6**

#### COCKTAILS 12

Paloma Milagro Tequila, Grapefruit, Lime, Simple Syrup, Club

Moscow Mule Tito's Vodka, Fresh Lime, Ginger Beer

French 75 Breckenridge Gin, Lemon, Sugar, Prosecco
Whiskey Sour Jim Beam Bourbon, Fresh Lemon, Simple Syrup

## SMALL PLATES

#### TUSCAN BREAD 4

Toasted Tuscan Loaf, Gorgonzola Fondue

#### TOASTED NUTS 8

Chef's Homemade Seasoning

#### ARANCINI 12

Parmesan and Mozzarella Risotto Rice Balls, Marinara, Pesto

#### PETITE MEDITERRANEAN PLATE 15

Hummus, Garlic Tzatziki, Eggplant Caponata, Toasted Pita

#### **VEAL MEATBALL SLIDERS 18**

Fried Cornichons, Slaw

#### FRIED CALAMARI 15

Marinara, Fresh Lemon

#### Menu designed and prepared by Executive Chef Raed Jallad.

\*Can be served cooked to your liking. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.

**Please inform your server of any food allergies.** Our restaurant is unable to guarantee that any item can be completely free of allergens.