



## **\$10 happy hour bites**

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*Happy Hour available from 4 - 5:30 pm with the purchase of any beverage for dine-in only. Prices and availability subject to change.*

### **Roasted Carrots (v, gf)**

*Farm fresh rainbow carrots, sweet tahini dressing, fresh herbs*

### **Beans on Toast (v, gfa)**

*Heirloom white beans, toasted sourdough, barbeque-marinated mushrooms, crispy fried shallots, vegan lime sour cream, cilantro; sub gluten free bread +2*

### **Eggplant Kuku (gf)**

*Eggplant, onion, farm fresh eggs, turmeric, garlic, lemon, heirloom tomato, mixed greens, yogurt cucumber, mint*

### **Caprese Tartine (va, gfa)**

*Sourdough, heirloom tomato, fresh basil, fine oil, aged balsamic; sub vegan cheese +2 - sub gluten free bread +2*

### **Patatas Bravas (v, gf)**

*Fingerling potatoes, roasted red pepper, tahini, cilantro and garlic chimichurri*

### **Roasted Radish and White Bean Salad (va, gf)**

*Radish, heirloom white beans, mint, pea shoots, blood orange segments, manchego, almonds, lemon thyme vinaigrette*

### **Mediterranean Salad (va, gf)**

*Farm fresh greens, cherry tomato, cucumber, olives, peperoncini, red onion, artichoke hearts, goat feta, red wine vinaigrette*

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**(gf)** - gluten free · **(gfa)** - gluten free available

**(v)** - vegan · **(va)** - vegan available



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## pizzas - buy one, get one half off

Discount taken on the item of lesser value with purchase of any beverage; for dine-in only from 4 - 5:30 pm. Prices and availability subject to change.

sub gf crust +4 · sub vegan cheese +3 · add mushrooms +4 · add chicken +4

<b>The Greek (gfa)</b>	<b>22</b>
<i>Bechamella sauce, provolone and mozzarella cheeses, cherry tomatoes, artichoke hearts, red onions, pepperoncini, feta cheese and olives</i>	
<b>Chicken Pesto (gfa)</b>	<b>26</b>
<i>Spinach basil pesto sauce, provolone and mozzarella cheeses, grilled chicken breast, sun dried tomato, red onion and feta .</i>	
<b>The Specktacluar Fig (gfa)</b>	<b>26</b>
<i>Garlic bechamella sauce, Italian smoked speck ham, provolone and mozzarella cheeses, caramelized onion, black figs and arugula. Drizzled with pomegranate molasses.</i>	
<b>The Hawaiian (va, gfa)</b>	<b>24</b>
<i>Tomato basil sauce, cheese, barbequed jackfruit, grilled pineapple, jalapeno, red onion, buffalo mozzarella, and cilantro</i>	
<b>Margherita (va, gfa)</b>	<b>20</b>
<i>Tomato basil sauce, buffalo mozzarella, heirloom tomatoes, fresh basil, fine oil and flaky sea salt</i>	
<b>The Ultimate Veggie (va, gfa)</b>	<b>24</b>
<i>Tomato basil sauce, provolone and mozzarella cheeses, asparagus, eggplant, red bell pepper, summer squash, mushrooms, buffalo mozzarella, olives and pesto drizzle</i>	
<b>Cheesy, Sweet, &amp; Spicy (gfa)</b>	<b>24</b>
<i>Bechamella sauce, provolone and mozzarella cheeses, sliced fingerling potatoes, wilted kale, caramelized onions, fresh herbed ricotta and house spicy honey</i>	

(gf) - gluten free · (gfa) - gluten free available · (v) - vegan · (va) - vegan avail.

Please let us know of any dietary restrictions or allergies; consuming raw or undercooked eggs or meats may increase your risk of foodborne illness.



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