



## HAPPY HOUR MENU

weekdays 4 - 6 pm | weekends 12 - 5 pm  
served in the bar and bar tables only

house brand drinks \$5

select draft beer \$4

bottled beer, bud, bud light, coors light,  
michelob ultra, corona \$3

## COCKTAILS

**red sangria**, red wine, brandy, fresh fruit \$6

**bethel mule** | vodka, lime juice, ginger beer \$6

**margarita** | camarena tequila, triple sec, fresh lime juice \$6

## WINE BY THE GLASS | any selection 5

### SPARKLING

**prosecco**, brut, franco amoroso

### WHITE

**pinot grigio**, vicolo, veneto

**sauvignon blanc**, dancing bull, california

**chardonnay**, dark horse, california

### RED

**pinot noir**, castle rock, california cuvee

**merlot**, dark horse, california

**cabernet sauvignon**, guenoc vineyards, california

**super tuscan**, 'the drunken goose', l'oca ciuca, tuscan

## APPETIZER SPECIALS

### \$3 PLATES

**bruschetta**, fresh mozzarella, plum tomatoes, basil, evoo

**festival fries**, garlic aioli

**chickpea puree**, celery and carrots

### \$4 PLATES

**meatballs al forno**, melted fresh mozzarella, parmigiano,  
marinara sauce

**aunt frieda's pork rolls**, marinara and alfredo sauces

### \$5 PLATES & PIZZA

**steamed mussels**, garlic, evoo, white wine, fresh herbs

**sliders**, meatball, eggplant parm, chicken parm, fries

**rhode island calamari fritti**, hot peppers, marinara, roasted  
garlic aioli

**chicken wings**, hot or barbeque, gorgonzola dip

**cheese pizza**, shredded mozzarella, tomato sauce.

Add up to 2 toppings (gluten free add \$4)