


HAPPY HOUR

COCKTAILS

 SANGRIA ROSÉ | 10
rosé, macerated strawberry & gala apple, peach, mint

 SMOKIN' GUN | 12
mezcal, house-infused blackberry brandy, Bonal, thai basil, fresh lime

BUBBLES & WINE

SPARKLING

MERUM Prosecco, Veneto, IT | 8

RED

THE PINOT PROJECT Pinot Noir, California | 10

WHITE

BOSCO Pinot Grigio, Friuli, IT | 10



BEERS

NEW TRAIL Painted Sky, White Ale, Williamsport, PA | 8

BITBURGER Pilsner, Germany | 8

BITES

PIZZETTA MOZZARELLA DI BUFALA | 10
San Marzano tomatoes, pili-pili oil, basil

BLACK PEPPER CRISPY CALAMARI | 12
rice vinegar-sweet chili sauce

TERRA SLIDERS | 14
Prime beef, 7 peppercorns, caramelized onion,
mushrooms, raclette cheese

AHI TUNA TOAST | 16
avocado, shallots, Thai basil, soy dressing

WAGYU HOT DOG & GRAND CRU
GRUYERE EN CROUTE | 15
spicy mustard & sauerkraut

PARMESAN CHICKEN SANDO | 14
lemon kewpie, Tonkatsu BBQ sauce

SHORT RIB STEAMED BUN | 17
pickled jalapeño-cilantro chimichurri, sriracha, watercress

