

# HAPPY HOUR MENU

Daily Oysters 1.50 each  
½ dozen or dozen

## Tapas

Olives, herb, chili, olive oil 2

*Falafel* chickpea fritter, tzatziki 2

*Patatas Bravas* fried potato, paprika, spicy aioli 2

Zucchini-Manchego empanada, sofrito 3

Fried Garrotxa cheese, jamon serrano, quince 4

Bacon wrapped Medjool Dates, mustard yogurt 5

Fresh Chorizo, roasted pepper & cilantro relish 5

Lamb Meatballs, pomodoro, herb, feta 7

*Castle Island* Pork Belly Confit, kale, agrodolce 7

*Gambas al Ajillo* Shrimp, white bean, garlic 8

## Bar Plates

Chick Pea & Garlic Hummus 5  
aleppo pepper, grilled pita

“The Med” Burger 9  
grass-fed beef, slow roasted tomato, berkshire bacon  
*Calkins Creamery* havarti, salsa verde

*Point Judith* Calamari Fritto 7  
pomodoro, cherry pepper

Mussels *Provençal* 9  
shallot, tomato, garlic, saffron broth, pernod, rouille



**MEDITERRA**  
restaurant and taverna

## Cocktails 6

Hemingway's Gold  
mt. gay rum, oro blanco grapefruit, maraschino

The Bitter Mule  
vodka, mandarin orange, amaro, ginger, soda

Smoking Date  
mezcal, spiced medjool date infusion, mole bitter

## Wine

### SPARKLING

Prosecco *Isotta Manzoni, DOC* 5

### WHITE

Garganega *Corte Gardoni '15, Veneto* 5

Pinot Grigio *Scarbolo '13, Friuli* 6

### ROSÉ

Syrah Bl. *Domaine des Terrisses '15, Gaillac* 6

### RED

Garnacha Bl. *Colata "La Tribu" '10, Valencia* 5

Malbec *Lancatay '14, Mendoza* 6

## Sangria Pitcher 20

RED/ WHITE/ SPARKLING

## Draft Beer 5

Victory *Prima Pils* (PA) 5.3%  
Kane *Head High IPA* (NJ) 6.8%

Available Monday thru Friday

4:00 to 6:30

BAR and TAVERNA ONLY