

# HAPPY HOUR MENU



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Daily Oysters cucumber mignonette  
1.50 each

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## Tapas

Olives, herb, chili, olive oil 2

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

Spanish Fried Cauliflower, garlic yogurt 4

Eggplant *fritter*, smoked mozzarella, tomato 4

Bacon wrapped Medjool Dates, citrus yogurt 5

Halloumi, *muhummara*, pomegranate, mint 5

*Bruschetta* sheep's ricotta, fig *caponata*, pine nut 5

Lamb Meatball, san marzano, couscous, almond 7

St. Louis Pork Riblets, harissa, pickled vegetable 8

Salmon *Crudo*, avocado, pickled onion, tobiko 9

## Bar Plates

MED SPREADS pita & crudités 8  
chickpea/garlic/aleppo pepper  
red pepper/sundried tomato/feta  
roasted eggplant/smoked paprika/olive

"The Med" Burger 9

grass-fed beef, slow roasted tomato, berkshire bacon  
*Calkins Creamery* havarti, salsa verde

*Point Judith* Calamari Fritto 7

cilantro, padron, lemon-caper aioli, chili, pomodoro

Mussels *Provençal* 9

shallot, tomato, garlic, saffron broth, pernod, rouille

## Cocktails 6

Garden & Gun

mezcal, pisco, roasted pineapple purée, juiced celery  
szechuan-fennel rim

Tom Collins & The Revolution

bluecoat gin, grapefruit, juiced cucumber, luxardo, soda

## Wine

### SPARKLING

Prosecco *Isotta Manzoni, DOC* 5

### WHITE

Sauv. Blanc *Largas Horas'16, Chile* 5

Pinot Grigio *Scarbolo '16, Friuli* 6

### ROSÉ

Mencia *Armas de Guerra '17, Bierzo* 6

### RED

Rioja *Torres "Altos Ibericos" '14, Rioja* 5

Rhone Bl. *Pierre Vidal "CdN" '16, Rhone* 6

## Sangria Pitcher 20

RED/ WHITE/ SPARKLING

## Draft Beer 5

Yards Philly Pale Ale (PA) 4.6%

Troegs Perpetual (PA) 7.5%

**Available Monday thru Friday**

**4:00 to 6:30**

**BAR and TAVERNA ONLY**