

HAPPY HOUR MENU



Daily Oysters mignonette
1.50 each

Tapas

Olives, herb, chili, olive oil 2

Papas Bravas, potato, manchego aioli, salsa brava 3

Deviled Egg *Carbonara*, pecorino, crispy serrano 4

Moroccan Chicken *Pastilla*, phyllo, almond 5

Smoked Falafel, smashed avocado, tahini, cilantro 5

Bacon wrapped Medjool Dates, citrus yogurt 5

Empanada, tetilla, green chili, honey, membrillo 5

Lamb *arancini*, tzatziki, mint, green harissa 6

Gambas al Ajillo, shrimp, chickpea, crouton, sherry 7

Veal Meatball, san marzano, ricotta, red wine onion 7

Bar Plates

Hummus 7

herb tahina, pickled vegetable, pita

Sourdough Bruschetta 6

slow roasted tomato, olive oil, garlic, feta

“The Med” Burger 9

grass-fed beef, slow roasted tomato
berkshire bacon, 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

Spanish Pain Killer

lustau brandy de jurez, noble coyote mezcals
pineapple puree, allspice dram

El Jefe

tequila, agave, longhorn pepper, lemon
cinnamon-coriander

Wine

SPARKLING

Prosecco *Isotta Manzoni, DOC* 5

WHITE

Palomino *Barbadillo “San Diego” ’18, Andalusia* 5

Riesling *Trotamundos’17, Casablanca* 6

ROSÉ

Negroamaro *Tormaresca “Calafuria” ’17, Salento* 6

RED

Syrah *Chateau de Vaugelas ’17, Corbières* 5

Rioja *El Coto ’15, Crianza* 6

Sangria Pitcher 20

RED/ WHITE/ SPARKLING

Draft Beer 5

Yards Philly Pale Ale (PA) 4.6%

Available Monday thru Friday

4:00 to 6:30

BAR and TAVERNA ONLY