HAPPY Hour

\$10.95

Featured Bar Bites

Stuffed Mushroooms B sausage, broccoli rabe, sharp provolone

Ttalian Panini toasted ciabatta, salami, mortadella, prosciutto di Parma, mozzarella, basil pesto

Shrimp Oreganato grilled shrimp, white beans, escarole, Italian bread

Meatball Parmigiana roasted pepper & shaved Pecorino

Baked Mac N' Cheese fusilli bucati, black truffle oil, tre formaggio, seasoned breadcrumbs Capirese buffalo mozzarella, heirloom tomatoes

Caesar Salad parmigiano-reggiano, toasted croutons

Calamari fried or sautéed spicy

Spinach & Artichoke Dip crostini

Clams Alforno breadcrumbs, bacon

The Cutting Board-

assortment of artisan cheese and cured meats, candied walnuts, olives 24.95

Desserts Cannoli or Tiramisu

Signature Cocktails

Filthy Capone classic dirty martini, made with Belvedere vodka, Filthy Blue Cheese Olives garnish, served on the rocks or up

Lavender Lemon Drop Martini Ketel One Citroen vodka, lavender syrup, fresh lemon and lime, served

on the rocks ocup fackie's Cucumbertini Ketel One Botanical cucumber mint, St. Germain, muddled cucumber, served on the rocks or up Downtown Manhattan Woodinville Rye, sweet vermouth, aromatic bitters, Filthy cherry

The Dom Deluise
Captain Morgan Spiced Rum, peach
schnapps, pineapple and cranberry
juice, served on the rocks

Frank's Cld Fashioned Bulleit bourbon, bitters, simple syrup, orange peel and Filthy Dark Cherry garnish, served on the rocks

Daily 3:30pm-7pm

3.5% operation fee applied to all checks. No separate checks. Prices are subject to change.