HAPPY Hour

\$10.95

Featured Bar Bites

Stuffed Mushroooms & sausage, broccoli rabe, sharp provolone

Italian 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

Gaprese buffalo mozzarella, heirloom tomatoes

Gaesar Salad parmigiano-reggiano, toasted croutons

Galamari fried or sautéed spicy

Spinach & Artichoke Dip

Glams Alforno breadcrumbs, bacon

The Gutting Board

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

Desserts

Gannoli 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 or up

Jackie's Gucumbertini 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

Trank's Old Tashioned
Bulleit bourbon, bitters, simple syrup,
orange peel and Filthy Dark Cherry garnish,
served on the rocks

Daily 4pm-7pm | Saturday 4pm-5:30pm

3.5% operation fee applied to all checks. No separate checks.

Prices are subject to change.