



### HAPPY HOUR SPECIALS

Sunday - Thursday 5-6 PM  
ALL NIGHT ON MONDAYS!

\$2 off Aperitivos & Signature Cocktails  
\$2 off Wine by the Glass  
1/2 off Smashburgesas

### SNACKS

<b>MARINATED OLIVES</b> lemon, chile de arbol & bay leaf	7
<b>PAPAS FRITAS*</b> french fries, garlic, shallot, lemon aioli	9
<b>FOCACCIA</b> with whipped butter, honey & thyme add jamón serrano +8	7
<b>MUHAMMARA</b> grilled pepper & pecan dip, crudité, toasted bread extra bread +3	18

### PLATES

<b>HARVEST SALAD</b> harvest crunch greens, apples, garden pickles, toasted walnuts, golden raisins, maple-dijon tahini dressing	16
<b>HONGOS A LA PLANCHA*</b> mushroom medley, aged manchego, egg yolk	20
<b>LA SMASHBURGESA*</b> two wagyu beef patties, american cheese, griddled ham, chipotle mayo, escabeche relish	16
<b>POISSON DU JOUR</b> pan-seared halibut, white fennel ragu, sweet corn	32
<b>CHICKEN PICCATA</b> pan-roasted, lemon beurre blanc, garden salad	32
<b>STEAK FRITES*</b> wagyu sirloin tip, sauce bordelaise, french fries, chili butter	40

### TUTTI AL TOTI

Sunday Dinner Special

<b>CORN CAVATELLI</b> sweet corn coulis, parmesan, chives served with a house salad & toasted bread	36
<i>Mandirola Timorasso, Piedmont, Italy</i>	18 / 72

### SIDES

<b>CHILLED BEET SALAD</b> olive-hazelnut relish, guindilla peppers, whipped chèvre	13
<b>ROASTED CARROTS</b> garlic-chile marinade, crème fraîche, pepitas	14
<b>HOT HONEY SPROUTS</b> roasted brussels sprouts, bacon lardon, sliced almonds	13

### DESSERT

<b>BREAD PUDDING</b> orange-vanilla custard, raisined strawberries, candied sesame seeds	13
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### WINE BY THE GLASS

<b>SPARKLING</b> <i>Albet i Noya</i> 'Petit Albet' Cava Brut Reserva, Penedes, Spain	14 / 56
<b>ROSÉ</b> <i>Benjamin Taillandier</i> 'Six Roses' cinsault, syrah, carignan, Languedoc, France	16 / 64
<b>WHITE</b> <i>Clement et Florian Berthier</i> sauvignon blanc, Loire Valley, France	14 / 56
<b>RED</b> <i>Paolo Scavino</i> barbera d'alba, Piedmont, Italy	16 / 64

### BEER

<b>HOLD OUT 'DOMINGUITOS'</b> Mexican-style lager, Austin, TX, 4.4%	6
<b>HOLD OUT 'NOCTURNA'</b> Mexican-style amber, Austin, TX, 4.8%	6
<b>ATHLETIC 'UPSIDE DAWN'</b> non-alcoholic golden ale, Milford, CT, 0.5%	6

### ZERO PROOF

<b>BIONDO SPRITZ</b> italian aperitivo soda, lemon, sparkling water	14
<b>NON7 'Stewed Cherry &amp; Coffee'</b> sparkling red wine alternative, Melbourne, Australia, 0.0%	13 / 52
<b>SODA</b> coke, diet coke, sprite	5
<b>SPARKLING WATER</b>	5
<b>ESPRESSO TÓNICO</b>	7

## APERITIVOS 12

### MOITIÉ-MOITIÉ

rosso vermouth, dry vermouth, orange bitters

### PETIT AMERICANO

bianco vermouth, cappelletti vino amaro, sparkling water

### CHAMBÉRY TONIC

blanc vermouth, bonal gentiane-quina, tonic water

### CARDOONS & COKE

cardamaro, cynar 70, coca cola, angostura bitters

## SIGNATURE COCKTAILS 17

### TOTI TINTO

lambrusco, limoncello, pasubio vino amaro, sparkling water

### VENUSIAN SPRITZ

strawberry amaro, aperitivo rosato, sparkling wine

### PALOMITA

tequila, dry vermouth, campari, rosolio, lime, sparkling water

### CYNAR DAIQUIRI

cynar, dark rum, pineapple gomme, lime

### NEGRONI RIBALTA

mezcal, campari, rhubarb amaro, rubino vermouth

### 50/50 MANHATTAN

rye, amaro, rosso vermouth, oloroso sherry, mole bitters

### ESPRESSO MILANO

espresso, fernet branca, branca menta, cacao nib

### AFTER DINNER (1.5oz)

*A collection of handpicked digestivos to enjoy after your meal!*

### FACCIA BRUTTO CARCIOFO 12

artichoke amaro from Brooklyn, New York

### FORTHAVE MARSEILLE 14

limited release amaro from Greenpoint, New York

### SCARLET RADICE 16

root-based amaro from Sagamiyara, Japan

## SPARKLING

**ALBET I NOYA** 'Petit Albet' Cava Brut Reserva, Penedes, Spain 14 / 56

**JEAUNAUX-ROBIN** pinot meunier, pinot noir, chardonnay, Champagne, France 375ml 85

**ALICIA SERRES** 'Pet Naight' ancestral method, macabeo, Terra Alta, Catalonia 88

**ZANASI** 'Lambrusco di Sorbara' sorbara, Emilia-Romagna, Italy 68

## SKIN CONTACT & ROSÉ

**BENJAMIN TAILLANDIER** rosé 'Six Roses' cinsault, syrah, carignan, Languedoc, France 16 / 64

**GISMONDI** 'Pietre' falanghina, malvasia di candia, Campania, Italy 70

**JEAN-YVES PÉRON** 'i Vicini' cortese, Savoie, France 103

**LE COSTE** 'Due M' moscato, Lazio, Italy 185\*

**VIGNOBLE DU RÊVEUR** 'Un Instant sur Terre' gewurztraminer, pinot gris, riesling, Alsace, France 102

**ELS JELIPINS** rosé sumoll, macabeu, Catalonia, Spain 130\*

**VIKE VIKE** rosé 'Barbagia Rosato' cannonau, Barbagia, Sardinia, Italy 98

## WHITE

**CLEMENT ET FLORIAN BERTHIER** sauvignon blanc, Loire Valley, France 14 / 56

**NANCLARES** 'O bocoí' albariño, Rias Baixas, Spain 93

**NATTICO** picpoul, Languedoc-Roussillon, France 63

**VALENTIN ZUSSLIN** 'Bollenberg' sylvaner, Alsace, France 105

**JC GARNIER** 'Rouchefert' chenin blanc, Loire Valley, France 87

**MONASTERO SUORE CISTERCENSI** 'Coenobium' trebbiano, malvasia, verdicchio, Lazio, Italy 88

**RAÚL PÉREZ** 'Ultreia' godello Castilla y Leon, Spain 70

**DANJOU BANESSY** 'La Truffière' carignan gris, Côtes Catalanes, France 138

**VIGNAI DA DULINE** 'Ronco Pitotti' pinot grigio, Friuli, Italy 90

**TERROIR AL LÍMIT** 'Terra de Cuques' garnacha blanc, pedro ximénez, Priorat, Spain 126

## RED

**PAOLO SCAVINO** barbera d'alba, Piedmont, Italy 16 / 64

**CELLER CA FORACAIME** chilled 'Botera' grenache, Catalunya, Spain 74

**CLOS DU TUE-BOEUF** pineau d'aunis, Loire Valley, France 89

**BACHELET MONNOT** 'Maranges' pinot noir, Burgundy, France 117

**PORTES OBERTES** 'Marfull' garnatxa, Catalonia, Spain 74

**FABIO GEA** 'Back Grin' grignolino, Piedmont, Italy 131

**ELIO ALTARE** nebbiolo, La Morra, Langhe, Italy 70

**JUSTIN DUTRAIVE** 'La Madone' gamay, Fleurie, France 142

**GANEVAT** 'J'en Veux Encore' gamay, pinot noir, Beaujolais, France 168\*

**GIOVENTU** sangiovese, Chianti, Italy 60

JOIN US  
TUESDAYS

1/2 off  
wine bottles\*

\*excludes select bottles