

happy hour

monday to friday 2 pm - 5 pm

drinks

signature sangrias \$6 ask your server for seasonal flavors

sparkling white or sparkling rosé \$6

house red wine \$6

house white wine \$6

all craft beer bottles \$5

lion's head lager \$3.5

food

crispy fries \$3 herbs de provence

seasonal salad^ \$5

patatas bravas^ \$4 spicy pimenton sauce

fried green tomato \$6 melted pimento cheese

mussels^ \$6 black forest ham, smoked tomato, herbs, crostinis

empanadas \$7

chicken liver mousse \$6 crostinis (extra bread +3)

\$21 lunch

11 to 2 monday through friday*

2 courses

any appetizer and main

OR main and sweet

\$35 dinner

5 to close sunday, monday, tuesday*

3 courses

any appetizer, main and sweet

*one deal per person, whole table participation requested

private event space

onsite/ offsite catering available

^may be made without gluten ingredients. fried items may be cross contaminated

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