



PERCHED AT THE BAR

**BASKET OF
K TOWN STYLE WINGS 13**
sesame, soy, sriracha sauce

LAMB MEATBALLS 14
fresh goat cheese, cucumber, basil, house made bread

BLISTERED SHISHITO 10
sea salt, aleppo pepper

MARINATED OLIVES 8
pitted blend of italian olives, citrus, chili flakes

WOOD FIRED ANGRY MIXED NUTS 7
cumin coated marcona almonds, cayenne, brown sugar pecans

DB POTATO CHIPS & DIP 6
B1 mayo, house made bbq, herbed malt vinegar

HAPPY HOUR

monday- friday 2-7pm

\$8

SELECT WINE
SELECT DRAFT BEER
CALAMARI
BAR BURGER
BAR PIZZA
BAR FRIES

\$10

ROSE ON TAP
PROSECCO
select signature cocktails:
THE WOODPECKER
PURPLE RAVEN GIMLET
SPICED APPLE MULE

Executive Chef: Kevin Heston

*please inform your server of any allergies or dietary restrictions
consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*