

|||||

# HAPPY HOUR EATS

|||||

EVERY MON-FRI 3:00PM-6:00PM + 9:00PM-CLOSE

## BITES

### GRASS-FED MEATBALLS

House chopped beef, ricotta, tomato, pecorino, grilled bread.

\$5

### SHISHITO PEPPERS [vg]

Wood oven blistered. Sesame tahini.

### YUKON GOLD FRIES [vg]

Herbs, ketchup, roasted garlic aioli.

## SNACKS

### SPREADS & CRUDITE [v]

Almond skordalia, eggplant, spicy feta, crispy vegetables, warm pita.

\$7

### WOODFIRED ARTICHOKE [v]

Woodfired jumbo artichoke, lemon butter, pecorino.

### UD'S WINGS

Calabrian chile, creamy gorgonzola dip.

## SMALL PLATES

### SMALL TWO TOPPING PIZZA

Create your own 8" pizza.

\$9

### PRIME RIB FRENCH DIP SLIDERS

Thinly shaved prime rib, au jus, horseradish sauce, caramelized onions.

### TUNA TARTARE CROSTINIS

Ahi tuna, chiles, garlic, peanuts, roasted peanut oil, basil, orange segments.

|||||

|||||

# HAPPY HOUR EATS

|||||

EVERY MON-FRI 3:00PM-6:00PM + 9:00PM-CLOSE

## BITES

### GRASS-FED MEATBALLS

House chopped beef, ricotta, tomato, pecorino, grilled bread.

\$5

### SHISHITO PEPPERS [vg]

Wood oven blistered. Sesame tahini.

### YUKON GOLD FRIES [vg]

Herbs, ketchup, roasted garlic aioli.

## SNACKS

### SPREADS & CRUDITE [v]

Almond skordalia, eggplant, spicy feta, crispy vegetables, warm pita.

\$7

### WOODFIRED ARTICHOKE [v]

Woodfired jumbo artichoke, lemon butter, pecorino.

### UD'S WINGS

Calabrian chile, creamy gorgonzola dip.

## SMALL PLATES

### SMALL TWO TOPPING PIZZA

Create your own 8" pizza.

\$9

### PRIME RIB FRENCH DIP SLIDERS

Thinly shaved prime rib, au jus, horseradish sauce, caramelized onions.

### TUNA TARTARE CROSTINIS

Ahi tuna, chiles, garlic, peanuts, roasted peanut oil, basil, orange segments.

|||||

|||||

# HAPPY HOUR DRINKS

|||||

EVERY MON-FRI 3:00PM-6:00PM + 9:00PM-CLOSE

## DRAUGHT BEERS

Funky Buddha Floridian Hefeweizen  
Veza Sur Mango Blond  
Stella Artois  
Wynwood "La Rubia"

\$5

## WINES BTG

Mionetto, Prosecco DOC, Treviso, Italy  
Stone Cellars Froze-All-Day  
Kendall Jackson Chardonnay  
Oyster Bay Pinot Gris  
Finca Flichman Malbec, Argentina, NV

\$6

## COCKTAILS

**FORTY 3**  
Vodka, grapefruit, lemon, Amaro Nonino

\$7

**APEROL SPRITZ**  
Aperol, prosecco, club soda

**BEE'S KNEES**  
Bombay gin, honey, lemon

**PRE-GAME WARMUP**  
Bombay gin, lemon, honey, strawberries, champagne

**HEMINGWAY DAIQUIRI**  
Flor de Caña rum, lime, maraschino liqueur, grapefruit

**NO BULLS ABOUT IT**  
Milagro tequila, passionfruit, lemon, habanero

**BROWN DERBY**  
Jim Beam bourbon, grapefruit, honey

|||||

|||||

# HAPPY HOUR DRINKS

|||||

EVERY MON-FRI 3:00PM-6:00PM + 9:00PM-CLOSE

## DRAUGHT BEERS

Funky Buddha Floridian Hefeweizen  
Veza Sur Mango Blond  
Stella Artois  
Wynwood "La Rubia"

\$5

## WINES BTG

Mionetto, Prosecco DOC, Treviso, Italy  
Stone Cellars Froze-All-Day  
Kendall Jackson Chardonnay  
Oyster Bay Pinot Gris  
Finca Flichman Malbec, Argentina, NV

\$6

## COCKTAILS

**FORTY 3**  
Vodka, grapefruit, lemon, Amaro Nonino

\$7

**APEROL SPRITZ**  
Aperol, prosecco, club soda

**BEE'S KNEES**  
Bombay gin, honey, lemon

**PRE-GAME WARMUP**  
Bombay gin, lemon, honey, strawberries, champagne

**HEMINGWAY DAIQUIRI**  
Flor de Caña rum, lime, maraschino liqueur, grapefruit

**NO BULLS ABOUT IT**  
Milagro tequila, passionfruit, lemon, habanero

**BROWN DERBY**  
Jim Beam bourbon, grapefruit, honey

|||||