

# social hour

## **Bubbles 8.**

• Prosecco • Peach Bellini • Aperol Spritz

## **WINE 8.**

Weekly selection of white, red and rosé wines by the glass

## **Sangria 8.**

Seasonal selection of house red, white and seasonal Sangría garnished with fresh fruit

## **Slushee of the Day 10.**

### **Peach Pecan Old Fashioned 8.**

Old Camp Peach Pecan Whiskey, Sweet Tea, Bitters

### **Mediterranean Summer Spritz 9.**

Roots Greek Liqueur, Lemon Soda, Prosecco

### **Kentucky Buck 8.**

Four Roses Bourbon, Strawberry, Ginger Beer, Lemon, Bitters

### **Melon Margarita 8.**

Luna Azul Blanco Tequila, Melon Liqueur, Nomada Honey Soda, Lime

### **Love and War 8.**

St George Chili Vodka, Peach Liqueur, Basil, Lemon

### **Spicy Blood Orange Margarita 10.**

Tanteo Spicy Tequila, Triple Sec, Blood Orange, Lime, Jalapeno Salted Rim

### **Triple Cucumber Smash 9.**

Prairie Organic Cucumber Vodka, Cucumber Liqueur, English Cucumber, Lemon

### **Highland Highball 9**

Zyr Vodka, Italicus Citrus Liqueur, Grapefruit Soda

### **BBQ Manhattan 9**

Cleveland Underground Rye,  
Applewood Smoked Sweet Vermouth, Bitters

### **Flirtini 8**

Stoli Raz, Triple Sec, Cranberry Juice, Prosecco, Lime

### **Naked Cosmo 8.**

Pearl Plum Vodka, Triple Sec, White Cranberry Juice, Lime

### **Huckleberry Mule 8.**

44 North Huckleberry Vodka, Pomegranate Liqueur, Ginger Beer

## beer

**Bottle 4.**

**Draft 5.**

**Counter Weight IPA 6.**

## bar bites

### **Pork Shish Kebabs 12.**

2 Pork shish kebabs served with hand-cut fries and tzatziki sauce

### **My Mother's Chips 10.**

Eggplant and Zucchini, Cucumber-Yogurt Dip

### **Housemade Meatballs 10.**

Veal, Beef and Pork Meatballs, Stracciatella Mozzarella, Marinara

### **Pizza Margherita 10.**

Marinara, Basil, Parmigiano-Reggiano

### **Today's Ravioli M/P.**

Chef's Seasonally Inspired Ravioli

### **Mussels 10.**

PEI Mussels, Plum Tomatoes, Roasted Garlic, Calabrian Chili Flakes

### **Calamari 10.**

Point Judith Calamari, Cherry Peppers, Lemon Aioli, Spicy Marinara

### **Osteria Wings 10.**

Our Buffalo Sauce, Bleu Cheese Aioli

### **\*VR Burger 10.**

Angus Burger, Caramelized Onions, Gorgonzola Aioli, Brioche Roll

Available Monday-Friday, 2PM - 6PM for consumption at the bar and in lounge only.

Saturday available from 2PM - 4PM

Sunday available from 11AM - 3PM

\*These items are cooked to order. Thoroughly cooking meats, poultry, seafood, shellfish and eggs reduces the risk of foodborne illness.

Consuming raw, cooked to order or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.