

The
Distillery
BAR + KITCHEN

HAPPY HOUR MENU
Mon - Thurs 4 - 6PM | Fri - Sun 3 - 6PM



S T A R T E R S

Fried Cauliflower	\$4.50
Calamari fritti	\$7.00
Carpaccio	\$8.00
Sicilian chickpea fries	\$4.50
Distillery meatballs	\$7.00
Baked stuffed Cornetti peppers	\$7.50
Crostini: olive oil toasts	<i>two</i> \$2.50
<i>Topped with your choice:</i>	
<i>Tomato conserva + Parmesan</i>	
<i>Roasted eggplant + olive</i>	
<i>Whipped Gorgonzola + pear</i>	



W I N E O N T A P 6oz. \$5.00

CC Jentsch The Quest
CC Jentsch Cabernet Merlot



D R A F T B E E R \$5.00

Lager, Pale Ale, Seasonal



W E L L H I G H B A L L S 1oz. \$5.00

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LATE NIGHT MENU



S M A L L P L A T E S

Carpaccio	\$16
Shrimp cocktail	\$16
Baked stuffed Cornetti peppers	\$15
Stuffed mushroom caps	\$15
Distillery meatballs	\$14
Prosciutto di Parma + buffalo Mozzarella	\$18



F O R N O F L A T B R E A D S

\$14 each

Margherita <i>Tomato, pesto + mozzarella</i>
Puttanesca <i>Olives, capers, anchovy, onion + spicy tomato</i>
Parma <i>Prosciutto, mozzarella + arugula</i>
Bianca <i>Pear, toasted hazelnuts, Gorgonzola cream + Parmesan</i>
Fichi <i>Prosciutto, figs, ricotta + arugula</i>
Calabrese <i>Salami, sweet peppers, hot peppers + Pecorino</i>
Meatball <i>Smashed beef meatballs, tomato sauce + Parmesan</i>
Vongole <i>Clams, sausage, garlic, broccoli rabe + Pecorino</i>
Funghi <i>Mushrooms, fresh sage + Provolone</i>