

The  
**Distillery**  
 BAR + KITCHEN

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



**S T A R T E R S**

	<i>H/H</i>	<i>Reg</i>
Fried Cauliflower .....	\$7	\$10
Calamari fritti .....	\$10	\$15
Carpaccio .....	\$12	\$16
Sicilian chickpea fries .....	\$6	\$10
Distillery meatballs .....	\$10	\$14
Baked stuffed Cornetti peppers .....	\$11	\$15
Crostini: olive oil toasts .....	<i>two</i> \$4	\$6

*Topped with your choice:*  
*Tomato conserva + Parmesan*  
*Roasted eggplant + olive*  
*Whipped Gorgonzola + pear*



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

CC Jentsch Chardonnay-Viognier  
 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>	



**D E S S E R T S**

Affogato .....	\$8
Olive oil gelato .....	\$7
Cheesecake .....	\$8
Tiramisu .....	\$8
Chocolate mousse .....	\$8
Distillery coffee .....	\$8
<i>Honey Vodka, brown sugar cubes, heavy cream</i>	