

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 16oz. \$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>	