

# PATIO

BAR & PIZZA

## SPECIALTY COCKTAILS

<b>Patio Punch</b> 12 Bourbon, Aperol, pineapple & lime juice, simple syrup, dehydrated lemon wheel	<b>Smokey the Bear</b> 14 Bourbon or Tequila, simple syrup, orange bitters, Angostura bitters, fresh lemon juice, Filthy Cherries
<b>Heat Wave</b> 12 Bourbon, mango puree, fresh lemon juice, simple syrup, sliced serano pepper	<b>Cool as a Cucumber</b> 13 Vodka, fresh lime & lemon juice, agave, basil leaf, cucumber ribbon
<b>Firecracker</b> 13 Blanco Tequila, fresh lime juice, simple syrup, muddled jalapenos & strawberries	<b>Rock N Roll Mango Margarita</b> 13 Rock N Roll Mango Tequila, mango puree, agave nectar, fresh lime juice
<b>Gold Rush</b> 12 Bourbon, fresh lemon juice, honey, cracked pepper, lemon wedge	<b>Frozen Watermelon Margarita</b> 12 Blanco Tequila, watermelon puree, lemon juice, simple Syrup
<b>Nitro Cold Brew Espressotini</b> 12 Vodka, cold brew, simple syrup	<b>Citrus Ginger Sangria</b> 12 Ron Corina Rum, blood orange, ginger shrub, Sauvignon Blanc, orange, peach, apple
<b>Filthy Flamingo</b> 12 Gin, Aperol, pineapple juice, agave, fresh lemon juice	<b>Smoked Berry Sangria</b> 12 400 Conejos Mezcal, St George Raspberry, blackberry, strawberry, sparkling wine and hibiscus syrup
<b>Death by Coconut</b> 12 Spiced Rum, fresh pineapple & lemon juice, coconut cream, orange bitters & cinnamon	

## WINES

<b>White</b>		
Juliette Rose	8	28
Barone Fini Pinot Grigio	9	32
Whitehaven Sauvignon	10	36
Gott Sauvignon Blanc	11	
Sonoma Cutrer Chardonnay	14	52
<b>Red</b>		
Barone Chianti	11	40
Josh Cabernet	10	36
Meomi Pinot Noir	12	44
Bodega Colome Malbec	14	52
Juggernaut Cabernet	15	55

## SPARKLING

Mionetto Prosecco Split	11
Moet Chandon	95

## HARD SELTZER

<b>High Noon Hard Seltzer</b> 7 Lemon, Kiwi, Guava, Mango, Peach, Lime, Watermelon, Grapefruit
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## BOTTLED BEER

Budweiser	5	Heineken 0.0 n/a	6
Michelob Ultra	6	Holy Passakos	7
Corona	7	Blonde Ale	
Corona Light	7	Peroni	7
Heineken	6	Moretti	7

## DRAFT BEER

Bud Lite	5	Stella Artois	7
Shocktop	6	Modelo Negro	6
Yuengling	5		

### Local Drafts

<b>Hop Gun, IPA</b> 8 ABV 7%, Funky Buddha Brewery, Oakland Park, Florida
<b>Jai Alai, IPA</b> 8 ABV 7.5%, Cigar City Brewing, Tampa Bay, Florida
<b>La Rubia, American Blonde Ale</b> 7 ABV 5.0 %, Wynwood Brewing, Miami, Florida

## HAPPY HOUR - Tuesday-Friday 5-7 / Saturday & Sunday 4-7

\$3.00 off Spirits \$2.00 off Wine \$1.00 off Beer 50% off all pizzas

## WINE DOWN WEDNESDAYS 7pm - Close

Half off Bottles & Glasses of Wine & \$6.00 off pizzas

## BOTTOMLESS MIX & MATCH WEEKENDS 1pm - 4pm

Unlimited Mimosa, Rose, Aperol Spritz & Bloody Mary - \$18

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## STARTERS

<b>Heirloom Tomato &amp; Mozzarella</b>	13
Heirloom Tomatoes, Fresh Mozzarella, Sea Salt, Balsamic Vinaigrette, finished w/ Black Pepper & Basil	
<b>Kale Caesar</b>	12
Chopped Kale, Parmesan Cheese, Herb Seasoned Croutons, Caesar Dressing	
<b>Brick Oven Baked Meatballs</b>	15
Beef, Pork. Organic Tomato Sauce. finished w/ Ricotta Cheese and Fresh Basil	
<b>Brick Oven Chicken Meatballs</b>	15
All Natural Ground Chicken w/ Garlic, Onion, Salt, Organic Tomato Sauce, Finished w/ Parmesan, Parsley, and Basil	

## PIZZA

All Pies are 14"

### Signature Cheese 16

Natural Sourdough Crust, Grated Mozzarella & Parmesan, Organic Tomato Sauce finished w/ Basil, Black Pepper, Oregano, Pecorino Cheese

<b>Margherita</b>	18	<b>Artichoke</b>	19
Fresh Mozzarella, Organic Tomato Sauce, Fresh Basil		Grated Mozzarella, Parmesan, Calabro Ricotta, Artichoke Tapenade, Shallots, finished w/ Parsley, Oregano, Olive Oil, Black Pepper	
<b>Vegetable</b>	20	<b>Soppressata &amp; Peppers</b>	22
Grated Mozzarella, Organic Tomato Sauce, Red Pepper Drops, Onions, Mushrooms, Shallots, Fresh Basil		Grated Mozzarella & Parmesan, Organic Tomato Sauce, Italian Dry Salami, Mild Pepper Drops, Shallots	
<b>White Pizza</b>	21	<b>Sausage &amp; Broccoli Rabe</b>	24
Grated Mozzarella, Parmesan, Calabro Ricotta, finished w/ Black Pepper, Oregano, Balsamic Crema, Mesquite Infused Oil, Pecorino Cheese		Grated Mozzarella & Parmesan, Organic Tomato Sauce, Broccoli Rabe, Sausage, finished w/ Black Pepper, Oregano, Pecorino Cheese	
<b>Spicy Hawaiian</b>	22	<b>Meatball &amp; Ricotta</b>	25
Grated Mozzarella, Parmesan, Calabro Ricotta, Spicy Capicola Ham, Pineapple, finished w/ Black Pepper, Oregano, Calabrian Chile		Beef & Pork, Ricotta & Romano Meatballs, Organic Tomato Sauce, Calabro Ricotta, finished w/ Black Pepper & Fresh Basil	

### TOPPINGS

<b>Spicy Honey Drizzle</b>	2	<b>Roasted Mushrooms</b>	4	<b>White Onion</b>	2
<b>Sweet Italian Sausage</b>	4	<b>Black Olives</b>	2	<b>Calabrian Chile</b>	2.5
<b>Ezzo Pepperoni</b>	4	<b>Shallots</b>	2	<b>Jalapeno</b>	2

### SUBSTITUTIONS

<b>Cauliflower Crust</b>	+ 6	<b>Vegan Cheese</b>	+ 4
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## DESSERTS

<b>Mini Cannoli</b>	3	<b>Tiramisu</b>	9
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### BOTTOMLESS MIX & MATCH WEEKENDS 1pm - 4pm

UNLIMITED MIMOSA, ROSÉ, APEROL SPRITZ & BLOODY MARY 18

### BREAKFAST PIZZAS AVAILABLE WEEKENDS 1pm - 4pm

<b>Egg Bacon &amp; Sausage</b>	25	<b>Spinach &amp; Mushroom</b>	26
Grated Mozzarella & Parmesan, Organic Tomato Sauce, Scrambled Eggs, Bacon, Sausage, Shallots		Grated Mozzarella & Parmesan, Eggs Over Easy, Spinach, Mushrooms, Shallots, Truffle Oil	