



HAPPY HOUR DRINKS



EVERY MON-FRI 3:00PM-6:00PM + 9:00PM-CLOSE

DRAUGHT BEERS ::::::::::::::

Funky Buddha Floridian Hefeweizen
Veza Sur Mango Blond
Cigar City Jai Alai IPA
Wynwood "La Rubia"

\$5

WINES BTG ::::::::::::::

Mionetto, Prosecco DOC, Treviso, Italy
Stone Cellars Froze-All-Day
Kendall Jackson Chardonnay
Oyster Bay Pinot Gris
Finca Flichman Malbec, Argentina, NV

\$6

COCKTAILS ::::::::::::::

FORTY 3

Vodka, grapefruit, lemon, Amaro Nonino

APEROL SPRITZ

Aperol, prosecco, club soda

BEE'S KNEES

Bombay gin, honey, lemon

PRE-GAME WARMUP

Bombay gin, lemon, honey, strawberries, champagne

HEMINGWAY DAIQUIRI

Flor de Caña rum, lime, maraschino liqueur, grapefruit

NO BULLS ABOUT IT

Milagro tequila, passionfruit, lemon, habanero

BROWN DERBY

Jim Beam bourbon, grapefruit, honey



HAPPY HOUR EATS

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BITES

GRASS-FED MEATBALLS

House chopped beef, ricotta, tomato, pecorino, grilled bread.

\$5

SHISHITO PEPPERS [vg]

Wood oven blistered. Sesame tahini.

YUKON GOLD FRIES [vg]

Herbs, ketchup, roasted garlic aioli.

SNACKS

SPREADS & CRUDITE [v]

Almond skordalia, eggplant, spicy feta, crispy vegetables, warm pita.

\$7

WOODFIRED ARTICHOKE [v]

Woodfired jumbo artichoke, lemon butter, pecorino.

UD'S WINGS

Calabrian chile, creamy gorgonzola dip.

SMALL PLATES

SMALL TWO TOPPING PIZZA

Create your own 8" pizza.

\$9

PRIME RIB FRENCH DIP SLIDERS

Thinly shaved prime rib, au jus, horseradish sauce, caramelized onions.

TUNA TARTARE CROSTINIS

Ahi tuna, chiles, garlic, peanuts, roasted peanut oil, basil, orange segments.