

Monday through Friday 4:00-6:30pm

\$2.50 domestic bottled beer, \$4 draught beers, half priced board wines

Small Plates

\$5 / each

Truffle Parmesan Fries

skin-on shoestring potatoes tossed in Parmigiano Reggiano, Italian herbs, and white truffle olive oil

Brussel Sprouts

caramelized with onions and pancetta, finished with honey-siracha sauce

Yucca Tot Poutine

yucca tots, cheese curd, braised short rib, cheese sauce and brown gravy

Fish Tacos

grilled Atlantic white fish, charred pineapple, pico de gallo, pickled jalapenos

Grilled Pizza

fresh mozzarella, basil, marinara, balsamic glaze

Calamari

Rhode Island style—pepperoni, cherry peppers & lemons served with kimchi ketchup

Cocktails

\$6 / each

Old Fashion Redemption

Redemption Rye whiskey, amaro, burnt orange, brandied cherries

LIMEstone Cosmo

Absolut Lime, Cointreau, cranberry juice

NY, Negroni

Prohibition Distillery Bootlegger 21 NY Gin, Campari, sweet vermouth

Martinez

barrel aged gin, maraschino liqueur, sweet vermouth, angostura bitters

Jalapeño Margarita

Tanteo jalapeno tequila, agave nectar, fresh squeezed lime juice, triple sec

Hazy Mojito

Rumhaven coconut rum, muddled blackberries and mint, vanilla simple syrup, soda