

THE BAR NO

cocktails 4

Sangria Rosso

Primitivo, cassis, blackberry, raspberry, & strawberry

Succo di Bacca

Cruzan Light Rum, fresh strawberries, lemon juice, fennel syrup topped with Moscato d'Asti

il bacio

Absolut Vodka, soda water, raspberries & rosemary sprig

Valente

Jim Beam Rye, red bell pepper, basil, lemon juice & honey

Botanical

Beefeater Gin, tonic, cucumber & fresh tarragon

Blackberry Fix

Cruzan Light Rum, smashed blackberries over crushed ice

happy hour

3:00-6:30 pm

Monday-Saturday

antipasti

Zucca Chips (Yum!) 2.50

Crisp Calamari 5.50

Baby Arugula, Grilled Lemons

Chopped Chicken Salad 5.50

Pine Nuts, Gorgonzola Vinaigrette

Bruschetta 5

Crescenza Cheese, Asparagus, Prosciutto di Parma (A Classic!)

Trio of Spreads 4.50

Eggplant, Hummus, Pesto Goat Cheese & Garlic Bread

Angus Burger* 5

Smoked Provolone, Crispy Pancetta, Tomato Tapenade

Grilled Chicken Sandwich 4.50

Crescenza Cheese, Tomato, Avocado

Spaghetti & Meatballs al Pomodoro 5.50

Reggiano Parmesan

well drinks - \$4

bottled beer - \$2.50

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

wines

Spumante

	Glass	*Terzo	Bottle
MV Prosecco – Bisol “Jeio”, Veneto, Italy	4.4		17.5
MV Champagne – Moët & Chandon “Brut Imperial”, Epernay, France	6.75		40.5

Bianco

‘07 Riesling – Columbia Winery, Columbia Valley, WA	2.85	3.4	11.5
‘07 Pinot Grigio IGT – Torresella, Veneto, Italy	3.5	4.5	13
‘08 Pinot Grigio IGT – Livio Felluga “Esperto”, Italy	4.5	6	18
‘08 Pinot Bianco DOC – Tiefenbrunner, Alto Adige, Italy	4	5	15.5
‘08 Arneis Roero DOCG – Cascina Pioiero, Piedmont, Italy	5.5	7.5	22
‘07 Falanghina DOC – Masseria Frattasi Campania, Italy	4	5	15.5
‘08 Albarino – Martin Codax, Rias Baixas, Spain	4.15	5.5	16.5
‘08 Friulano DOC – Giovanni Puiatti, Friuli, Italy	4.85	6.5	19
‘07 Soave Classico DOC – Guerreri Rizzardi, Veneto, Italy	4.15	5.5	16.5
‘08 Sauvignon Blanc – Whitehaven, Marlborough, New Zealand	4.5	6	18
‘07 Chardonnay – Geyser Peak, Alexander Valley, CA	3.5	4.5	13
‘08 Chardonnay – Simi, Sonoma County, CA	4.15	5.5	16.5
‘07 Chardonnay – Byron, Santa Maria Valley, CA	6	8	23
‘07 Chardonnay – Frog's Leap, Napa Valley, CA	7.5	10	29

Rosso

‘06 Sangiovese IGT- Capezzana “Conti Contini”, Tuscany, Italy	2.85	3.4	11.5
‘06 Primitivo IGT - Cantele, Puglia, Italy	3.25	4.5	12
‘07 Chianti DOCG – Monrosso, Tuscany, Italy	3.75	5	14.5
‘07 Rosso d' Montalcino DOC – Il Poggione, Tuscany, Italy	6.5	8.5	25
‘08 Super Tuscan IGT – Bruni “Poggio d'Elsa”, Tuscany, Italy	4.15	5.5	16.5
‘07 Pinot Nero DOC – Caldaro “Sunflower”, Alto Adige, Italy	4.85	6.35	18
‘08 Pinot Noir – Truchard “Fox Block Seven”, Carneros, CA	7.5	10	29
‘08 Barbera D'Alba DOC – Damilano, Piedmont, Italy	5.5	7.5	22
‘08 Dolcetto D'Alba – Gagliardo, Piedmont, Italy	5.5	7.5	22
‘08 Valpolicella DOC – Le Salette, Veneto, Italy	4.5	6	18
‘07 Shiraz – Tintara, McLaren Vale, Australia	4.15	5.5	16.5
‘07 Zinfandel – Edmeades, Mendocino Co., CA	4.15	5.5	16.5
‘06 Proprietary Blend – Newton “Claret”, Napa Valley, CA	5.25	7	20
‘06 Merlot – Parcel #41, Napa Valley, CA	5.75	7.5	22
‘06 Cabernet Sauvignon – Martin Ray, Napa/Sonoma, CA	4.15	5.5	16.5
‘08 Cabernet Sauvignon – Jamey Whetstone “Manifesto”, North Coast, CA	6	8	23
‘05 Cabernet Sauvignon – A-frame, Chalona, CA	8	10.5	31