

FARMER'S

EST.



2014

BOTTEGA

HAPPY HOUR

Menu

FOOD

MUSSELS AND CLAMS | 17

Spanish chorizo + white wine + garlic + farm basil + cherry tomatoes

ROASTED EGGPLANT ROLLATINI | 13

Roasted roasted eggplant + manchego + ricotta cheese + marinated sauce

HOUSE MADE MEATBALLS | 13

House made angus meatballs + marinated sauce cannellini beans + shaved grana padano + basil

GRILLED ARTICHOKE | 13

House made ciabatta + farm basil + lemongrass sauce

GREEN GODDESS KALE | 12

Butternut squash + brussel sprouts + toasted pepitas + goat cheese crostini

BABY ROMAINE CAESAR SALAD | 9

Grana padano + brioche croutons + house made anchovy cesar dressing

ROASTED BRUSSELS SPROUTS | 8

Sweet chili glaze + pickled carrots + cilantro + scallions

FRIED GREEN TOMATO | 12

Panko crusted organic green tomatoes + arugula + chipotle remoulade

OCEAN CHICHARRON | 18

Lightly fried calamari and octopus + lime serrano remoulade + shishito peppers

CHEESE BURGER | 15

Served on a brioche bun + sharp cheddar + grilled onions + tomato + lettuce

HEIRLOOM TOMATO PINSA | 14

Pesto sauce + heirloom tomato + mozzarella + E.V.O.O + basil

FENNEL SAUSAGE PINSA | 15

Sausage + mozzarella + cherry tomato + E.V.O.O

BURRATA ARTICHOKE PINSA | 16

Tomato sauce + burrata + artichoke + balsamic glaze + E.V.O.O

DRINKS

ALL DRAFT BEERS | 6

HOUSE WINE | 10

Red or White

PADDLE OUT | 10

Coconut rum + pineapple lemon + coco Lopez

OLD FASHIONED | 10

Whiskey + demera sugar + angostura bitters + maraschino cherry

GOOD KARMA MARGARITA | 10

Blanco Tequila + grand marnier + agave + lime + jalapeño

GIN & JUICE | 10

Wild roots gin + peach pureé + splash lemon + lemon twist