

# FARMER'S

EST.  2014

# BOTTEGA

# HAPPY HOUR

*Menu*

Sunday - Thursday  
4 - 6 pm

## FOOD

### BISON TARTARE | 18

Avocado + capers + parsley + pickle cucumber +  
quail egg + truffle oil

### MUSSELS AND CLAMS | 17

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

### BRAISED BEEF CHEEK | 13

Slowly braised, served over mascarpone truffle oil +  
soft polenta + crispy onions

### 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

### BABY KALE SALAD | 12

Butternut squash + pecan + onions + candy bacon +  
Manchego cheese + citrus vinaigrette

### BABY ROMAINE CAESAR SALAD | 9

Grana padano + brioche croutons + house made  
anchovy cesar dressing

### 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

### ROASTED BRUSSELS SPROUTS | 8

Sweet chili glaze + pickled carrots + cilantro + scallions

## 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