FARMER'S BOTTEGA

EST. 2014

HAPPY HOUR Menu

Sunday - Thursday
4 - 6 pm

FOOD

MUSSELS AND CLAMS | 17
Spanish chorizo + white wine + garlic + farm basil + cherry tomatoes

ROASTED EGGPLANT ROLLATINI | 13
Roasted roalled eggplant + manchego + ricotta cheese + marinated sauce

HOUSE MADE MEATBALLS | 13
House made angus meatballs + marinated sauce cannellini beans + shaved grana padano + basil

GRILLED ARTICHOKES | 13
House made ciabatta + farm basil + lemongrass sauce

BABY KALE SALAD | 12
Butternut squash + pecans + candy bacon + onions + citrus vinaigrette

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 CALAMARI & SHISHITO PEPPERS | 18
Lightly fried calamari and shrimp + 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 ARTICHOCKE 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