



Happy Hour 2- 6

\$5

Enrico Prosecco

Farnese 2007 Trebbiano

Gabbiano 2008 Pinot Grigio

Fuego 2007 Grenache

Les Tours 2007 Pinot Noir

Cocktails \$5

Adult Rootbeer Averna amaro, lime and soda

Lifestyle Silver Tequila, St. Germain, cranberry & lime

Black Sidecar Korbel brandy, crème de cassis & lemon

The Derby Maker's Mark, Benedictine & Agnostura bitters

Negroni gin, campari & sweet vermouth

Scarecrow Jeremiah Weed sweet tea vodka, house lemonade, mint & lemon

Bites

Warm Goat Cheese w/ pickled farm vegetables & field greens. 6

Crispy Fritto Misto of Shrimp, Zucchini & Mushrooms w/
Truffle Aioli. 8

Liluma's Chopped Salad w/ Local Bacon, Tomatoes & Greens
in a blue cheese dressing. 4

The Cheddar Cheese Burger 7

Oven Roasted Missouri Mushrooms baked in the oven w/
warm cheese. 5

Finochiono Salumi simple salad of greens & balsamic 5

Rillette of Duck Confit in a chilled crock w/ toasted bread &
seasonal jam. 7

*Foods containing raw or undercooked foods should not be consumed by pregnant or people with health concerns.