

bin228   
*Happy Hour*

FOOD

Charcuterie Board .....	\$7
Beef Carpaccio .....	\$5
Beef Meatball, Lightly Spiced Tomato Sauce, Toast Points .....	\$4
Chef's Choice Bruschetta .....	\$4
Grilled Avocado, Tomatoes, Red Onion, Sour Cream & Chips .....	\$5
Piggy Back Dates .....	\$4
Chef's Choice Quesadilla .....	\$5

DRAFTS ... \$3

WINE BY THE GLASS ... \$6

Red Sangria
S. Pilastrini Pecorino
Cusamano, Syrah
Oyster Bay, Sauvignon Blanc
La Malallina, Gertrude
A to Z Chardonnay ( <i>unoaked</i> )
Vicolo, Pinot Noir

MARTINIS & COCKTAILS ... \$6

St. Germain Cocktail   <i>St. Germain Liqueur, Prosecco</i>
Pearl Street Martini   <i>Skyy Citrus, Peachier, Pineapple and Cranberry</i>
Palmoma   <i>Tres Agave Tequilla, St. Germain, Grapefruit Juice &amp; Fresh Lime</i>
bin228 Martini   <i>Housemade Lemoncello, Orange Juice, Prosecco</i>
Traditional or Dirty Gin or Vodka Martini
Mojito