

GET YOUR HAPPY ON!

TUESDAY 4:30p-9:00p

WEDNESDAY-FRIDAY 4:30p-6:00p

SATURDAY 12:00p-5:00p

DRINK SPECIALS

Featured Wines by the glass 8
featuring different selections daily

Featured Wine Flight 13

Featured Whiskey Flight 15

Martina's Featured Cocktail 10

Craft Draft Beers 5

we have a finely curated wine and whiskey list
50+ wines and 60+ whiskeys

Dietary accommodations available, ask your server
3% credit card fee | 20% gratuity for tables of 6+

SUMMER HAPPY HOUR MENU

Cheese Board 20

selection of cheeses and accoutrements
add charcuterie +8

Roasted Garlic Hummus | Olive Tapenade

grilled pita, pickled vegetables, olive oil
select one 14 | select both 19

Burrata 15

grilled peach, arugula, shaved red onion, white balsamic reduction

Cacio e Pepe Flatbread 14

pecorino romano, pancetta

Mexicano Flatbread 14

cheddar jack cheese, black bean & roasted corn, chipotle aioli

Crispy Cod Tacos 16

kale and red cabbage

Happy Hour Flights

Blue Water Flight 21

tinned fish (choice trout, salmon, mackeral, mussels)
select 2: scallop ceviche | poached shrimp salad | tuna poke

Smoked Flight 16

black garlic parmesan wings | burnt ends | fried mac & cheese

Chef de Cuisine JC Rodriguez

the
tasting Room
restaurant | wine & whiskey bar