

FLOUR & BARLEY

BRICK OVEN PIZZA

HAPPY HOUR

MONDAY - FRIDAY // 3:00PM - 6:30PM

FOOD SPECIALS

DRINK SPECIALS

PIZZA

Margherita - \$9
mozzarella & basil

Bianca - \$9
fontina cheese, pancetta, broccolini,
& artichoke

Verdure - \$9
zucchini, eggplant, artichoke, mushrooms,
& spinach with pecorino & mozzarella

The Big Apple - \$9
pepperoni & mozzarella

CIBO

Meatballs @ \$7
'grandma's style' beef, veal & pork
with tomato sauce, & parmesan

Burrata Caprese \$9
di stefano burrata cheese, vine ripened
tomatoes, salsa verde, & balsamico

Bucatini alla Bolognese \$12
beef & veal ragu, basil, & parmesan cheese

Calamari Fritti \$10
fried with cherry peppers,
roast tomato aioli, & lemon

*Arugula & Kale Salad \$8
oven roasted tomato, mushrooms, artichoke,
shaved parmesan, toasted pine nut,
balsamic vinaigrette

BIRRA

Draft Beers (12 oz) - \$3.25
Mother Earth Cali Creamin (nitro),
Pizza Port Chronic, Hangar 24 Orange
Wheat, Moretti, Goose Island IPA

Bottled Beers - \$2.50
PBR, Bud Light, Miller Lite, Pacifico,
Modelo, Trumer Pils

VINO

half price

Glasses of Wine
all wines

LIQUORE

half price

Vodkas

Russian Standard, Zu, Svedka

Gins

Boodles, Bulldog

Whiskeys

Tin Cup, Russell's, Glen Grant SM

Tequilas

Maestro Dobel, Dobel Humito,
Jose Cuervo Tradicional

Rums

Matusalem Blanco, Appleton Estate

Apéritifs

all house-made cellos

Signature Cocktails \$8