

# Pescatore



## HAPPY HOUR

### HOUSE WINES

5

Cabernet Sauvignon  
Chardonnay

### BEERS

Budweiser / 3.5  
Budlight / 3.5  
Hell Or High Watermelon Wheat / 4  
Anchor Steam / 5  
Barney Flats Oatmeal Stout / 5

### WELLS

6

Vodka  
Gin  
Scotch  
Bourbon  
Tequila  
Rum  
Martinis & Ritas  
add 2

### BITES

Warm Olives / 5  
*garlic, rosemary and olive oil*

Fries / 3  
*garlic and aioli\**

Bruschetta / 6  
*grilled bread, fresh tomato basil, garlic,  
olive oil and parmesan*

Calamari / 8  
*lightly fried, lemon wheel, signature chipotle aioli\**

Meatball Sliders / 7  
*Mozzarella*

Pei Mussels / 7  
*white wine sauce, garlic, scallions*

Build Your Own Pizza / 8  
*Choose 3 Of The Following Toppings  
Additional Ad Ons \$0.50*

*pepperoni, italian sausage, mushrooms, onion, scallions,  
bell pepper, pesto, arugula, sundried tomato, spinach*

Seafood Antipasti / 14  
*prawns, mussels, clams, garlic, lemon, drawn butter*

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### SPECIALTY COCKTAILS

8

Amante Mule  
*pineapple infused sobieski vodka,  
cock n' bull ginger beer, lime*

Pescatore Long Island  
*house mixed gin, vodka, rum, tequila, pisco,  
simple syrup, lemon juice*

Kerouac Margarita  
*serrano & habanero infused tequila,  
pineapple, agave, lime*

### WINE SPECIALS

#### By The Glass

Syrah Mcmanus Family Vineyards, California 2014  
7

Pinot Grigio Benvolio, Friuli 2014  
7

#### By The Bottle

Rose Listel, Camargue, France 2014  
*a light bodied and dry rose with lively acidity, floral & fruity aromas,  
and short crisp finish*  
18

Pinot Noir Mcmanis Family Vineyards, California 2014  
*fresh cherry, strawberry and raspberry flavors are perceptible  
as the round silky wine passes through the mouth. vanilla  
undertones, lent to the wine from oak aging, lead to a clean,  
but supple finish*  
24

Nero D'avola Feudo Maccari Saia, Sicilia 2011  
*this wine offers aromas and flavors of red cherries, spearmint,  
spice, and oak with a velvety palate that ends in sweet tannins*  
47

### WEEKLY SPECIALS

*Served 3Pm-Close At The Bar & High Tops*

*Monday-All Night Happy Hour  
3Pm-Close At The Bar & Patio Only*

*'Tini Tuesdays*

*Buy One Get One Free Martinis*

*Wine Wednesdays*

*Discounted Select Wine Menu*

*\*Weekly Specials Available At Bar Tables Only\**

*\* Consuming raw or uncooked meats, poultry, seafood, shellfish or  
eggs may increase your risk of food borne illness - please inform us  
of any food allergies before ordering*

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