

WITCHING HOUR

Every day 3pm - 5pm

SORCERY

\$5 Apple, Sage & Pork Sausage Rolls

served cold

\$10 Pies

Mushroom | Peppered steak

(limit number available per day)

\$17 Solo Huntress

\$2 Off All Bites

\$2 Off Wine By The Glass

\$2 Off Draft Beer

\$7 Sgl | \$10 Dbl G&T

\$7 Zero Proof G&T

\$7 Truth Serum

SANDWICHES

Brie & Apple Baguette ^(V)

Triple Cream Brie | Apple | Canadian Maple
Mustard | Baguette | \$14

Fancy Tuna Melt Baguette

Yellowfin Tuna Steak | Horseradish Mayo |
Deep Fried Pickles | Provolone Cheese |
Tuscan Greens | Onion & Thyme Chutney |
\$19

Steak Tartar Baguette

Medium Rare Sous Vide Steak | House
Made Tartar Sauce | Raw Red Onion |
\$16

Croque Monsieur

Multigrain Bread | Ham | Provolone Cheese |
Béchamel Sauce | Dijon Mustard | \$11

Croque Cauldron ^(V)

Multigrain Bread | Provolone Cheese |
Caramelized Onions | Béchamel Sauce |
Dijon Mustard | \$10

Croque Madame

Croque Monsieur With A Fried Egg On Top |
\$12

Add Salad Or Soup To Your
Sandwich | \$3.50

BITES

Scotch Egg

Soft Boiled Egg | Worcestershire | Garlic
Ground Pork | Panko | Horseradish Mayo |
Pickled Onions | \$9

Vegan Pate ^(VG, GF options)

Mushroom Walnut Pate | Truffle Oil |
Tomato Jam | Roasted Garlic | Baguette* | \$15

Contains Nuts

Oil N' Vin ^(VG, GF option)

Ask Your Server For Our Current Selection |
Baguette* | \$8
just oil add on | \$4

Marinated Olives ^(VG, GF)

Green Mediterranean | Kalamata | Confit
Garlic | Sundried Tomato | \$10

Seasonal Hummus ^(VG, GF option)

Roasted Carrot & Butternut Squash |
Toasted Seeds | Dried Cranberries |
Cayenne, Olive Oil Drizzle or Plain |
Baguette* | \$14

Goat Cheese Tart ^(V)

Goat Cheese | Walnuts | Caramelized Apples
| Roasted Butternut Squash | Red Onions |
\$22

Can be shared to up to 4-6 people

**House Made Chips &
Tzatziki**

Paprika | Garlic | Onion | Yogurt |
Fresh Dill | Cucumber | Lemon |
Cayenne Olive Oil | Salt |

\$8.75

Seasonal Soup ^(VG, GF)

Roasted Beet & Parsnip | Pickled Parsnip
Spirals | \$10

Add Goat Cheese Crumbles for \$3

NEGRONI SESSIONS

ALL \$10

classics

AMERICANO

Antica formula, campari, topped with soda

NEGRONI SBAGLIATO

Antica formula, campari, topped with sparkling wine

NEGRONI

Tanqueray gin, antica formula, campari

BOULEVARDIER

Bulleit bourbon, antica formula, campari

JAMAICAN NEGRONI

black spiced rum, antica formula, campari

OXACA NEGRONI

Fandango mezcal, antica formula, campari

JALISCO NEGRONI

Reposado tequila, antica formula, campari

CARPANO BIANCO NEGRONI

*Tanqueray gin, Carpano Bianco Vermouth,
Campari*

All our Negroni's are made with Antica Formula which was created by Antonio Benedetto Carpano, the inventor of the Vermouth Category back in 1786 in Turin. Antica Formula still now maintains the authentic and one of a kind recipe mainly because of the passion and ability of Fratelli Branca Distillerie in maintaining unaltered throughout time.

This Vermouth is now best known as the "Nectar Of Gods"