

# THE BAR CELLAR

## APERITIF HOUR [7]

DAILY 4:30 TO 7:00 PM

### **AMERICANO COCKTAIL**

sweet vermouth, Campari, topped with soda

### **APEROL SPRITZ**

Aperol, prosecco, soda, lemon twist

### **WHITE NEGRONI SBAGLIATO**

Suze, Dolin blanc, gin

### **AMARO DU JOUR**

Italian herbal bittersweet liqueur

### **SERGURA CAVA**

traditional Spanish sparkling wine

### **OLD WORLD WINE**

red or white

### **NEW WORLD WINE**

red or white



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## FOOD PAIRINGS

DAILY 4:30 TO 7:00 PM

### **WARM MARINATED MIXED OLIVES [4]**

orange, shaved fennel, fresh herbs

### **CHEESE & CRACKERS [5]**

chef's choice of three cheese with house-made flatbread and club crackers, nuts 'n berry garnish

### **ROASTED SPICED NUTS [4]**

always changing, never the same, sometimes sweet, sometimes salty, usually some heat

### **BRUSCHETTA TRIO [7]**

toasted rustic bread slices with seasonal toppings

### **BOARD OF THE DAY [6]**

daily creative compilation of bites and tastes

PLEASE ASK YOUR SERVER FOR A FULL DESCRIPTION.