BRAMASOLE

THE ART OF SHARING

HAPPY HOUR MENU

Mon - Sun: 5 PM - 6 PM | All Night Wednesday

Wine | 5oz | Bottle

Gehringer Brothers Red Blend $9 | $37
Dirty Laundry Hush Rosé $10 | $41
Volcanic Hills Magma White $10 | $54

Encore Brewing Company Draft | 16oz | $7

Kiwi Hibiscus Blonde Ale
Lift Off Lager

FBC Cans & Cider Cans | 473ml | $8

Hazy IPA, Hazy Pale Ale, Huckleberry Wheat Ale,
Backpedal Raspberry Sour.
Red Bird Raspberry Cider | Apple Cider
FBC P9 Can | 355ml | $6

Feature Spirits | $14

Spiced Pear

Crostini 3PC | $14

Ricotta Montata
Whipped ricotta, Elk River honey & toasted hazelnuts.

Bruschetta
Fresh tomatoes, garlic & basil. (Add goat cheese. +$4)

Fegato Di Pollo
Chicken liver pâté & pickled red onion.

Crostini Nordici
Smoked Salmon, mascarpone, pistachio & wine-infused peppercorns.

Gluten Free options available on most item
please ask your server. $3

For your convenience, a 20% service charge will be added to parties of 6 or more.