

# HAPPYHOUR

at

## café 44

Wed-Fri | 3-7pm

### Charcuterie 25

chef's selection of 3 meats & 3 cheeses, pickled veggies, kalamata olives, house-made jam, mustard, sea salt, focaccia & crostini, olive oil & balsamic vinegar

### Grand Charcuterie 44

chef's selection of 6 meats & 6 cheeses, pickled veggies, kalamata olives, house-made jam, mustard, sea salt, focaccia & crostini, olive oil & balsamic vinegar



### Piadina 10

thin Italian flatbread sandwich

#### Prosciutto Mozzarella

kalamata olives, arugula

#### Basil-Pesto Chicken

sun-dried tomatoes

#### Roasted Veggie

goat cheese

### House Specialties

Great for sharing!

#### Crab Dip 16

crostini

#### Meatballs 7

balsamic glazed | bbq

#### Rosemary Focaccia 5

olive oil & balsamic

#### Roasted Red Pepper Hummus 12

warm piada

### Pizza

10" imported Italian thin crust

#### Classico 7

mozzarella blend, rosemary olive oil

#### Pepperoni 8

mozzarella blend, rosemary olive oil

#### Prosciutto Arugula 12

dark balsamic

### Salads

side salad available

#### Chicken Caesar 12

house-made croutons & dressing

#### Pomegranate & Pear 14

maple balsamic vinaigrette

### Corporate Happy Hour

Reserve your event today!

Boxwood Lounge | Terrace | Buy-out

### Sweets 6

warm bread pudding, Peruvian brownie, or salted caramel cookie, à la mode

vanilla bean gelato

~menu subject to change without notice~

~limited substitutions available at chef's discretion | single check only & 20% gratuity added on parties of 6 or more~

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk to food borne illness.

# THE BAR

— at —

## café 44

### Bubbles

**Prosecco** 9/36  
Ruffino, Venezia

**Rosé** 9/36  
Ruffino, Venezia

**Cava** 10/40  
Campo Viejo, Rioja

**Champagne** 80  
Veuve Clicquot

**Rosé** 90  
Veuve Clicquot

### Red Wine

**Cabernet Sauvignon** 8/32  
Noble Vines, CA

**Cabernet Sauvignon** 12/48  
Bread & Butter, CA

**Merlot** 9/36  
Velvet Devil, Washington

**Merlot Reserva** 12/48  
Santa Ema, Chile

**Pinot Noir** 11/44  
Gooseneck Vineyards, Oregon

**Malbec** 10/40  
Trapiche Broquel, Argentina

Ask about our featured wines!

### Beer

**Bud Light** 3

**Corona** 6

**Stella Artois** 4

**Dos Equis Amber** 6

**Guinness Draught** 8

### Craft Beer

**Bold Rock Seasonal Cider** 6

**Chaos Mountain Squatch Ale** 6

**Devil's Backbone Vienna Lager** 6

**Blue Mtn Hopwork Orange IPA** 6

**Brothers Hoptimization IPA** 7

### White Wine

**Chardonnay** 11/44  
Folie a Deux, CA

**Sauvignon Blanc** 9/36  
Black Stallion, Napa Valley

**Pinot Grigio** 6/24  
V. No, Venezia

**Riesling** 8/32  
Kung Fu Girl, Washington

### Corporate Happy Hour

**Book your event today!**  
Boxwood Lounge | Terrace | Buy-out

### Beverage Director

Joe Quintero

# THE BAR

— at —

## café 44

### Bubbles 8

**Peach Bellini**  
peach puree  
& prosecco

**Grapefruit Mimosa**  
fresh grapefruit  
& prosecco

**Café Mimosa**  
fresh oj & prosecco

**Kir Royale**  
crème de cassis  
& prosecco

**French 44**  
gin, lemon, sugar,  
& prosecco

### Craft Cocktails

**Cabin in the Woods 11**  
Four Roses Bourbon, Bitters,  
Black Walnut-Maple Syrup, Hickory Smoke

**Dios Mio 10**  
Lunazul Reposado Tequila, St. Germain,  
Domaine de Canton, Lemon

**Rosé-Lie 11**  
Aperol, Partners Craft Vermouth,  
Lemon, Sparkling Rosé, Rose Water



**Aguardiente 14**  
Vida Mezcal, Green Chartreuse, Lime,  
Sugar, Egg White

**Lady in Grey 11**  
Tanqueray Gin, Dry Vermouth, Lavender,  
Earl Grey Syrup, Orange Bitters

**Piña Vitae 13**  
Plantation Barrel-Aged Pineapple Rum, Walnut  
Orgeat, Dry Curaçao, Lime, Mole Bitters

### Classic Cocktails

**Aviation #2 10**  
Tanqueray Gin, Luxardo Maraschino,  
Crème de Violette, Lemon

**Daquiri 8**  
Lunazul Reposado Tequila, Domaine de Canton,  
St. Germain, Fresh Lemon

**Old Fashioned 9**  
Four Roses Bourbon, Sugar, Bitters

**Last Word 12**  
Tanqueray Gin, Luxardo Maraschino, Green  
Chartreuse, Lime

**Manhattan 10**  
Old Overholt Rye, Vermouth, Bitters

**Negroni 10**  
Tanqueray Gin, Campari, Vermouth

**Southside 9**  
Tanqueray Gin, Mint, Lime,  
Sugar, Orange Bitters

**Sazerac 10**  
Wild Turkey 101 Bourbon, Sugar, Bitters,  
Absinthe Rinse

**Moscow Mule 8**  
Tito's Vodka, Q Ginger Beer, Lime

**Vesper 11**  
Tanqueray Gin, Tito's Vodka, Dry Vermouth  
Orange Bitters

**Sidecar 9**  
Laird's Applejack Brandy, Triple Sec, Lemon

**Whiskey Sour 12**  
Jameson, Lemon, Sugar, Egg White