

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

Imported Italian 10" | thin crust

Classico 7

mozzarella blend | rosemary olive oil

Pepperoni 8

mozzarella blend | rosemary olive oil

Roasted Mushroom & Tomato 10

mozzarella blend | rosemary olive oil | arugula

Prosciutto Arugula 12

mozzarella blend | dark balsamic

The Works 12

chicken, ham, olives, peppers, onions

Salads

side salad available

Chicken Caesar 12

house-made croutons & dressing

Balsamic Berry 14

maple balsamic vinaigrette

Sweets

warm bread pudding, chocolate caramel bar, chocolate chip cookie, house pop tarts, vanilla bean gelato, sorbet

~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.

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Wine Down Wednesday

\$2 off glass / half off bottle
featured red & white wine

Chambong Thursday

\$2 off glass / half off bottle
Ruffino Prosecco / Rosé

Crafty Friday

\$2 off featured
craft cocktails & craft beer

Corporate Happy Hour

Reserve your event today!
Boxwood Lounge | Terrace | Buy-out

cafe44.com | 571.800.6644

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, California

Cabernet Sauvignon 12/48
Bread & Butter, California

Merlot 9/36
Velvet Devil, Washington

Merlot Reserva 12/48
Santa Ema, Chile

Pinot Noir 11/44
Gooseneck Vineyards, Oregon

Pinot Noir 14/66
La Crema, Sonoma

Malbec 10/40
Trapiche Broquel, Argentina

White Wine

Chardonnay 11/44
Folie a Deux, CA

Sauvignon Blanc 9/36
Black Stallion, Napa Valley

Pinot Grigio 10/40
Bertani, Venezia Giulia

Riesling 8/32
Kung Fu Girl, Washington

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

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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