

HAPPY HOUR

4-6 p.m.

Phil's Italian Steak House

DRINKS

DRAFT BEER \$5 | WINE BY THE GLASS \$8 | MIXED COCKTAILS \$8

SIGNATURE COCKTAILS \$8

TROPICAL BREEZE

STARR Rum, Skyy Citrus Vodka, Midori Orange Juice
with a Splash of Cranberry

THE MULE

Jim Beam Bourbon and Fever Tree Ginger Beer
served in a copper mug

SICILIAN SOUR

Knob Creek Single Barrel Bourbon, Lemon Juice,
San Pellegrino Blood Orange and Agave Nectar

DESERT SUN TEA

Ciroc Peach Vodka, Peach Schanpps,
Agave Nectar and Iced Tea

TOP SHELF MARGARITA

Premium Tequila, Fresh Sour and Patrón Citronge

EMPRESS 1908

Empress Gin, Sweet and Sour, Simple Syrup and Fresh Mint

BRUSCHETTAS \$8

LAMB

Spicy Lamb and White Bean Ragu,
Garlic Sauce, Feta Cheese and Fresh Dill

RIBEYE

Shaved Ribeye, Bacon Jam, Cheddar,
Basil Pesto Ranch

TOMATO

Roma Tomatoes, Micro Basil, Garlic,
Balsamic Reduction

MUSHROOM

Shitake, Portabellini, White Mushrooms

FLATBREADS \$8

GRILLED CHICKEN Grilled Chicken,
Caramelized Onion, Cilantro, Smoked
Mozzarella, Marinara, Balsamic Reduction

MARGARITA

Burrata Mozzarella, Heirloom Tomato,
Fresh Basil, Balsamic Reduction

SPINACH, PROSCIUTTO AND EGG

Baby Spinach, Prosciutto, Fried Egg,
Mozzarella Cheese

MEATBALL AND MUSHROOM

Meatball, Mushrooms, Smoked Mozzarella,
Marinara, Balsamic Reduction

General Manager
Thomas Faneuff

Chef de Cuisine
Joshua Donnellan

*Thoroughly cooking foods of animal origin such as beef, fish, lamb, milk, poultry, or shell stock reduces the risk of food borne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked. Management reserves all rights.