

# HAPPY HOUR

4-6 p.m.

## DRINKS

DRAFT BEER \$8 | HOUSE WINE BY THE GLASS \$12

## SIGNATURE COCKTAILS \$12

### TUSCAN SUN

Longbranch Bourbon, Triple Sec, Fresh Sour and Peach Puree

### SICILIAN SOUR

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

### DESERT SUN TEA

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

### EMPRESS 1908

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

## BRUSCHETTAS \$10

### LAMB

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

### RIBEYE

Shaved Ribeye, Bacon Jam, Cheddar,  
Basil Pesto Ranch

### TOMATO AND MOZZARELLA

Roma Tomatoes, Burrata Mozzarella, Basil  
Pesto, Balsamic Reduction

### MUSHROOM

Shiitake, Portabellini, White Mushrooms

## FLATBREADS \$10

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

### MARGARITA

Burrata Mozzarella, Heirloom Tomato,  
Fresh Basil, Balsamic Reduction

### SPANISH CHORIZO

Spanish Chorizo, Grana Padano, Green  
Onion, Smoked Mozzarella, Marinara,  
Balsamic Reduction

### CLAM ALFREDO

Baby Clams, Alfredo Sauce, Italian Parsley

*Gluten Free Options Available for Flatbread*

General Manager  
**Thomas Faneuff**

Chef de Cuisine  
**Joshua Donnellan**

*Phil's Italian*  
**Steak House**

\*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.

*Phil's Italian*  
*Steak House*