

# SOCIAL HOUR

Every Sunday - Thursday 5:00pm - 7:00pm  
in the Bar & Lounge

## FEATURED COCKTAILS 12

Aperitivo Spritz

*Aperol, Amaro Nonino, Lillet, Prosecco*

Grapefruit Rosemary Collins

*Uncle Val's Gin, Grapefruit Juice, Rosemary, Lemon*

Anejo Passion

*Milagro Anejo, Mango, St. George Spiced Pear,  
Passion Fruit, Lemon*

Smoke & Spice Black Manhattan

*Bulleit Rye, St. George Spiced Pear, Averna,  
Angostura Bitters, Luxardo Cherry*

## FEATURED PLATES

American Wagyu Sliders 19

*Three Per Order: House-Made Sesame Brioche,  
Kumato Tomatoes, Truffle Aioli*

Fried East Coast Oyster 14

*Citrus Aioli, Pickled Serrano Peppers, Radish*

Smoked Steak Tartare 19

*Hand-Chopped Prime Sirloin, Red Onion, Cornichon,  
Dijonaise, Quail Egg, Grilled Tuscan Bread*

Strega Bruschetta 14

*Mozzarella, Tomatoes, Basil, Aged Balsamic, Micro Basil*

Exotic Mushroom Flatbread 16

*House-Made Ricotta, Malden Sea Salt, Truffle Oil*

Shrimp Scampi on Toast 17

*White Wine, Garlic, Red Crushed Pepper, Parsley*

Steak & Truffle Frites 39

*Sliced Prime Sirloin, Caramelized Onion*

STRIP  
BY STREGA

\*These items may be raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Please inform your server of any, and all allergies.