

# HAPPY HOUR

MONDAY-THURSDAY | 2PM-5PM | FRIDAY | 12PM-3PM

<b>Hummus V, GF</b> Grilled Flatbread, Fresh Vegetables, Cloves, Lemon, Tahini	<del>14</del>	7
<b>Wagyu Beef Sliders*</b> Bacon Jam, Blue Cheese, Fries	<del>22</del>	11
<b>Blistered Shishito Peppers V</b> Black Garlic Aioli, Charred Lemon, White Soy	<del>18</del>	8
<b>Signature Black Truffle Fries V, GF</b> with Garlic Aioli	<del>14</del>	7
<b>Edamame VG</b> Edamame Pods Steamed & Sautéed With Olive Oil, Shallots, Soy Salt	<del>13</del>	7
<b>Avocado Toast*</b> Sliced Brioche, Raw Smoked Salmon, Cucumber, Tomato Relish, Herbed Cream Cheese	<del>18</del>	9
<b>Truffle Flatbread</b> Mozzarella, Spicy Salami, Prosciutto, Truffle Oil, Chives	<del>24</del>	12
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	<b>WAS</b>	<b>NOW</b>
<b>Featured I O Cocktail</b> Seasonal rotation, Ask your server for details	<del>18</del>	9
<b>Frosé All Day</b> Ketel One Botanical Grapefruit & Rose, Dry Rosé, Strawberry Lemonade	<del>17</del>	10
<b>Frozen Hugo Spritz</b> A Frozen Mix of St. Germain Elderflower Liqueur, Valdo Prosecco & Mint	<del>18</del>	10
<b>Ketel One Cocktails</b> Flavors Available	<del>16</del>	8
<b>Maker's Mark Cocktails</b>	<del>16</del>	8
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	<b>WAS</b>	<b>GLASS</b> <b>BOTTLE</b>
<b>I O House White</b>	<del>13</del>	7 28
<b>I O House Rosé</b>	<del>13</del>	7 28
<b>I O House Red</b>	<del>13</del>	7 28
<b>Valdo Prosecco</b>	<del>14</del>	7 30