

Happy Hour

Tue. – Sun.: 4:00 pm – 6:30 pm

ORDER PICKUP

GIFT CARD

MAKE A RESERVATION

Tapas

\$6.95

Bruschetta [with jamon +3]

Tomato, garlic, cilantro, basil, olive oil, balsamic, ciabatta

**The Guac
Truffle Fries**

Aioli, white truffle oil, Manchego cheese

\$8.95

Ceviche de Peru

wild Alaskan cod, lime, onion, tomato, chile, avocado, ciabatta

Strada Dog

Catalonian sausage, Dijon Aioli, pickles, ciabatta bread

Amsterdam Croquettes

deep fried, beef, cream, Dijon tomato sauce

\$9.95

Mici Tacos

Valhallian sausage, Tijuana style avocado salsa, pickled onion, cilantro, flour tortillas

Ceviche de Poke

Salmon, Ahi, avocado, chilli, cilantro, lime, tomato, sesame, soy, dill, mango cucumber, ciabatta

Black Mussels 1/2 Lb

Roasted, garlic herb butter, tomato, red onion

Strada Pizza

Mozzarella, Manchego, tomatoes and basil

Cocktails [squeezed to order]



Beer



Wine



**Allergen Notice: Please alert us if you are allergic to: Milk, Eggs, Peanuts, Tree nuts, such as almonds, walnuts and pecans, Wheat, Fish, Shellfish, such as crab, lobster, shrimp or gluten.*

Cocktails [squeezed to order]

\$10.50

Spicy Margarita

Milagro Tequila, cucumber, serrano chile, agave syrup, lime juice, tajin rim

Irish Sea

Tullamore Dew whiskey, lemon juice, Orgeat, simple syrup

Sparkling Tale

Prosecco, sugar cube, bitters

Basil Mojito

Rum, mint, basil, lime soda

Moscow Mule

Reyka vodka, lime, ginger beer

Owl Fashion

Wiseman bourbon, sugar, bitters

Beer

\$6.00

Revenant, IPA

Skrimshaw, Pilsner

Stella Artois

Wine

\$7.00

Chardonnay

Prosecco

Rose or Sauvignon Blanc

Pinot Noir & Cabernet Sauvignon