

DAILY HAPPY HOUR Drink and Food Specials

Tuesday - Friday 4 to 6pm

Saturday - Sunday 3 to 6pm

Seating at bar, communal tables, and front patio



DRINK SPECIALS BEER SPECIALS FOOD SPECIALS

COCKTAIL OF THE WEEK

\$12

SUPERFINE PALOMA

\$11

Tequila, Naranja, Grapefruit,
Lime, Fresno Chile Cordial,
Tajin

AMARO & SODA

Montenegro, Dell'Etna,
grapefruit soda

CLASSIC COCKTAILS

martini, margarita, old
fashioned, negroni

\$10

\$12

APEROL SPRITZ

Aperol, Prosecco, soda water

WINE OF THE WEEK

glass of white or red

\$9

\$11

On Draft [16 oz] \$7

El Segundo "Mayberry" IPA [7.2%]

Tarantula Hill Blonde [5.2%]

Modern Times "Orderville" Hazy
IPA [7.2%]

Smog City "Little Bo Pils" Pilsner
[4,4%]

Stone "Buenaveza Salt & Lime"
Lager [4.7%]

Smog City "Sabre-Toothed Squirrel"
Amber Ale [7%]

Bottled/ Canned \$7

Peroni Lager [5.0%]

Erdinger Weissbrau Non-Alcoholic
Ale [less than 0.5%]

Hoppy Poppy Non-Alcoholic IPA
[less than 0.5%]

Menabrea Ambrata Amber [5.0%]

Best Day Brewing Non-Alcoholic
Kolsch [less than 0.5%]

Three Weavers Non-Alcoholic IPA
[less than 0.5%]

GT Trilogy Non-Alcoholic
Kombucha

DRINK SPECIALS BEER SPECIALS FOOD SPECIALS

Nuts and olives [n,gf,vg]

\$5

Cannellini bean dip

Calabrian chili oil, braised
escarole, pane bianco [vg]

\$8

Cheese & Charcuterie Board

Taleggio, gorgonzola dolce,
Parmigiano, Prosciutto, speck,
spicy salami. Served with
fermented garlic honey, date
jam, nuts and olives,
housemade sourdough crostini

\$19

**Marinated tomatoes, burrata,
basil [gf,v]**

\$8

Superfine Fries

Rosemary & sage [v]

\$6

Braised meatballs in tomato

\$9

Superfine Burger [8oz]

fontina cheese, balsamic
caramelized onions, cabbage
slaw

\$12

Fried Chicken Sandwich

Superfine ricotta cheese &
Calabrian chili spread, arugula,
house sauerkraut

\$12