



## **SMALL PLATES & STARTERS**

### **PIZZERIA CLASSICO'S ORIGINAL GARLIC CHIPS**

a thin crust baked with garlic butter and mozzarella

17

My family created these in Tahoe City at "The Village Pizzeria" in 1981 and have been serving them at Pizzeria Classico in Folsom since 1985. When in Folsom, please visit *Pizzeria Classico* at 702 Sutter St. Historic Folsom.

|   |                          |           |
|---|--------------------------|-----------|
| <b>STOCKYARD'S ANGUS FILET MIGNON CARPACCIO</b>   |                          | <b>18</b> |
| with caper aioli, arugula salad, citrus vinaigrette, shaved parmesan                                      |                          |           |
| <b>MINESTRONE SOUP</b>  | <b>CUP 8 BOWL</b>        | <b>13</b> |
| hearty vegetable soup with, tomatoes, onions, beans, celery, carrots, spices and ditalini pasta           |                          |           |
| <b>OVEN-ROASTED MEATBALLS</b>   |                          | <b>16</b> |
| two meatballs with meat sauce and shaved parmesan served with two toasted grissini                        |                          |           |
| <b>PIZZERIA CLASSICO'S PESTO CHIPS</b>  |                          | <b>17</b> |
| thin pizza dough with pesto sauce and mozzarella  |                          |           |
| <b>*PESTO RISOTTO BALLS</b>   |                          | <b>17</b> |
| stuffed with mozzarella, served with meat sauce   |                          |           |
| <b>OVEN-ROASTED ARTICHOKE</b>   |                          | <b>17</b> |
| sour cream pesto aioli, roasted lemon   |                          |           |
| <b>CHICKEN WINGS</b>  |                          | <b>17</b> |
| 8 crispy, not saucy, with just the right amount of heat. Served with a side of Frank's sauce              |                          |           |
| <b>FRESH BURRATA CHEESE</b>   | <b>1/2 ORDER 14 FULL</b> | <b>18</b> |
| Burrata is a fresh Italian cheese made from mozzarella and cream, extra virgin olive oil, basil, grissini |                          |           |
| <b>CALAMARI FRITTI</b>  |                          | <b>19</b> |
| crispy calamari rings with lemon wedges and roasted red pepper aioli                                      |                          |           |
| <b>BOWL OF CLAMS &amp; MUSSELS</b>  |                          | <b>20</b> |
| in a Chardonnay garlic butter, served with toasted garlic bread   |                          |           |
| <b>*EGGPLANT FRITTI</b>   |                          | <b>20</b> |
| crispy breaded eggplant with marinara sauce, parmesan and mozzarella, scribbled with pesto aioli          |                          |           |
| <b>*SMALL BLACKENED SALMON FILET</b>  |                          | <b>20</b> |
| with Chardonnay-cream sauce over fettuccine   |                          |           |
| <b>*PANKO-CRUSTED AHI</b>   |                          | <b>21</b> |
| flash-fried, sliced, served with wasabi-pesto aioli, balsamic reduction, field greens                     |                          |           |
| <b>PIZZA SKINS</b>  |                          | <b>21</b> |
| pizza crust with mashed potatoes, smoked bacon, mozzarella, cheddar, chives, ranch dip                    |                          |           |
| <b>OVEN-ROASTED PROSCIUTTO WRAPPED JUMBO PRAWNS</b>   | <b>3 PRAWNS 21</b>       |           |
| with herb garlic butter, over sautéed spinach and linguine  | <b>6 PRAWNS 40</b>       |           |

#### **WELCOME TO IL FORNO CLASSICO**

**WE ARE VERY PROUD TO FEATURE "THE MOST ADDICTIVE BREAD" - SACRAMENTO MAGAZINE**  
**WE ARE HAPPY TO SHARE UP TO 2 SMALL LOAVES FOR TABLES OF 2 GUESTS**  
**AND UP TO 2 LARGE LOAVES FOR EVERY 4 GUESTS**  
**PLEASE UNDERSTAND THAT ADDITIONAL LOAVES WILL BE \$4 AND \$6 EACH**  
**TAKE SOME HOME, THEY MAKE GREAT GRILLED SANDWICHES,**  
**FRENCH TOAST, CROUTONS, GARLIC BREAD, AND MORE**

\*Consumer Advisory:

9-16-22

Consuming raw-undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

# SALADS

## Add to any salad

|                        |    |                |   |                       |    |
|------------------------|----|----------------|---|-----------------------|----|
| grilled chicken breast | 8  | fried calamari | 9 | sautéed garlic shrimp | 8  |
| *grilled salmon filet  | 20 |                |   | *panko crusted Ahi    | 14 |

|   | <u>HALF</u> | <u>ENTRÉE</u> |
|---|-------------|---------------|
| <b>ROCKET SALAD</b><br>peppery arugula, citrus vinaigrette, shaved parmesan   | 9           | 15            |
| <b>CAESAR SALAD</b><br>hearts of romaine, rosemary croutons, shaved parmesan, Caesar dressing*  | 9           | 15            |
| <b>MIXED BABY GREENS SALAD</b><br>Point Reyes blue cheese, walnuts, balsamic vinaigrette*   | 9           | 15            |
| <b>SPRING SALAD</b><br>mixed greens, feta cheese, dried cranberries, macadamia nuts, cherry-hazelnut vinaigrette*   | 10          | 16            |
| <b>CARAMELIZED APPLE SALAD</b><br>mixed greens, walnuts, Point Reyes blue cheese, raspberry vinaigrette*  | 10          | 16            |
| <b>SPINACH SALAD</b><br>feta, walnuts, smoked bacon, caramelized onion dressing   | 10          | 16            |
| <b>WEDGE SALAD</b><br>iceberg, Point Reyes blue cheese, pancetta, tarragon aioli, balsamic reduction, roasted pumpkin seeds                               | N/A         | 16            |
| <b>CAPRESE SALAD WITH BURRATA CHEESE</b><br>mixed greens with vine ripened tomatoes, balsamic reduction, basil, extra virgin olive oil, pane fritti       |             | 18            |
| <b>*PANKO-CRUSTED AHI SALAD</b><br>baby spinach, roasted red peppers, macadamia nuts, sesame seeds, wasabi-pesto, balsamic reduction                      | N/A         | 24            |
| <b>*GRILLED STOCKYARDS ANGUS BISTRO FILET STEAK SALAD</b><br>mixed greens, crispy onion strings, Point Reyes blue cheese, tomatoes, balsamic vinaigrette* | N/A         | 28            |

\* made with pasteurized egg yolks

## STOCK YARDS CERTIFIED PREMIUM ANGUS BEEF

Midwest corn-fed beef, top 8% angus cattle, aged a minimum of 21 days

|   |    |
|---|----|
| <b>ANGUS BISTRO FILET MEDALLIONS</b><br>shallot and thyme compound butter, steak fries  | 28 |
| <b>*GRILLED 6 OZ. ANGUS FILET MIGNON</b><br>with shitake mushroom Chardonnay sauce, fried polenta, sautéed garlic green beans                     | 38 |
| <b>*GRILLED 14 OZ. ANGUS RIBEYE</b><br>with cabernet peppercorn sauce, steak fries, sautéed shaved Brussel sprouts with shallots and crispy bacon | 49 |

## CHOPS

|   |    |
|---|----|
| <b>GRILLED NEW ZEALAND LAMB CHOPS</b><br>crispy polenta, grilled zucchini with a tarragon cream sauce | 38 |
|---|----|

## SEAFOOD

|   |    |
|---|----|
| <b>SEAFOOD PASTA</b><br>salmon, halibut, shrimp with fettuccine in cream sauce and sautéed spinach and diced tomatoes                 | 30 |
| <b>LINGUINE DEL PESCATORE</b><br>clams, mussels, shrimp, mushrooms, spinach, lobster base, in a lemon Chardonnay butter sauce         | 29 |
| <b>CIOPPINO WITH GARLIC BREAD</b><br>shrimp, clams, mussels, salmon, in a spicy tomato sauce  | 29 |
|   | 5  |
| <b>SCAMPI AL FORNO</b><br>sautéed jumbo prawns with fresh linguini and mixed vegetables, in a garlic butter Chardonnay sauce          | 36 |
| <b>*OVEN ROASTED SALMON FILET</b><br>with Dijon-dill sour cream sauce, lemon risotto diced red and yellow peppers, tomatoes, zucchini | 38 |
| <b>*PARMESAN CRUSTED HALIBUT</b><br>with Chardonnay-cream sauce, lemon risotto with peas, spinach and sundried tomato                 | 40 |

## PASTAS

| <i>Add to any pasta</i> |           |                       |
|-------------------------|-----------|-----------------------|
| grilled chicken breast  | <b>8</b>  | sautéed garlic shrimp |
| *grilled salmon filet   | <b>20</b> | * panko crusted ahi   |
|                         |           | <b>14</b>             |
|                         |           | <b>8</b>              |
|                         |           | <b>9</b>              |
|                         |           | <b>3</b>              |

### ENTRÉE

|   |           |
|---|-----------|
| <b>PENNE WITH ITALIAN SAUSAGE</b>   | <b>24</b> |
| red onions, garlic, basil, in a spicy Chianti tomato sauce                                |           |
| <b>BUTTERNUT SQUASH RAVIOLI</b>   | <b>24</b> |
| browned butter sauce, balsamic reduction, dried cranberries, pinenuts, and candied pecans |           |
| <b>RAINBOW TORTELLINI</b>   | <b>24</b> |
| mushrooms, smoked bacon, in a cream sauce   |           |

## FRESH PASTA

|  |           |
|--|-----------|
| <b>NAUGHTY PASTA</b>   | <b>26</b> |
| One night Max was eating spaghetti with meat sauce and meatballs. Madisen looks over and says, "That's so naughty! I want that, but add fresh ricotta." So that's what we did, and that's what we call it. |           |
| <b>FETTUCCINE ALFREDO</b>  | <b>22</b> |
| heavy cream, parmesan, salt, white pepper, butter  |           |
| <b>SPAGHETTI POMODORO</b>  | <b>21</b> |
| puréed tomato sauce, garlic, basil, olive oil  |           |
| <b>LINGUINE PESTO</b>  | <b>22</b> |
| basil, olive oil, garlic, parmesan, Romano, topped with pinenuts, fresh tomatoes   |           |
| <b>FETTUCCINE CON POLLO</b>  | <b>24</b> |
| fettuccine, chicken breast, marinated artichoke hearts, sundried tomatoes, in a cream sauce  |           |
| <b>FETTUCCINE PRIMAVERA</b>  | <b>24</b> |
| red and yellow peppers, zucchini, tomatoes, peas, shallots, garlic and basil in a creamy tomato sauce  |           |
| <b>PAPPARDELLE WITH CHILI FLAKES</b>   | <b>24</b> |
| pureed tomato sauce, garlic, olive oil, pancetta, red pepper flakes, basil   |           |

## SPECIALTY RISOTTO

|   |           |
|---|-----------|
| <b>SEAFOOD RISOTTO</b>  | <b>35</b> |
| parmesan risotto tossed with salmon, halibut, shrimp, spinach, Chardonnay-lobster sauce, fresh tomatoes |           |
| <b>WILD MUSHROOM RISOTTO</b>  | <b>30</b> |
| shitake, button, portobello and oyster mushroom risotto, surrounded by rich meat sauce                  |           |
| <b>MILANESE RISOTTO</b>   | <b>30</b> |
| saffron risotto tossed with chicken breast, pancetta, sundried tomato, peas and parmesan cheese         |           |

## HOUSE SPECIALTIES

|  |           |
|--|-----------|
| <b>MEAT LOVER'S LASAGNA</b>  | <b>26</b> |
| sausage, prosciutto, ground beef, ricotta, mozzarella, parmesan, spinach, mushrooms, Bolognese sauce     |           |
| <b>CHICKEN PICCATA</b>   | <b>28</b> |
| lemon, capers, marinated artichoke hearts, flamed Chardonnay, served over fettuccine, garlic green beans |           |
| <b>CHICKEN SCALOPPINI ALLA CLASSICO</b>  | <b>28</b> |
| garlic, bacon, mushrooms, flamed marsala wine, served over fettuccine, garlic green beans                |           |
| <b>*EGGPLANT PARMIGIANA</b>  | <b>28</b> |
| lightly breaded, baked with marinara and mozzarella, served over fresh spaghetti                         |           |
| <b>*CHICKEN PARMIGIANA</b>   | <b>28</b> |
| lightly breaded, baked with marinara and mozzarella, served over fresh spaghetti                         |           |

## RATATOUILLE

**VEGAN NO DAIRY NO SOY NO GLUTEN**

looks like pasta, but its zucchini, peeled tomatoes, mushrooms, red and yellow peppers, artichoke hearts sautéed in EVOO, with garlic, chili flakes, spices and herbs

24

## SANDWICHES

*Made on toasted house made focaccia*

- \*CERTIFIED ANGUS CHEESEBURGER** 19  
half pound angus ground chuck with cheddar cheese, tomatoes, red onion, iceberg lettuce  
Dijonnaise, served with steak fries
- \*CHICKEN PARMESAN SANDWICH** 19  
panko-crusted chicken breast with marinara sauce, parmesan, mozzarella, served with steak fries
- \*STOCKYARDS CERTIFIED PREMIUM ANGUS BISTRO FILET SANDWICH** 25  
with dijonaise, tomato, crispy onion strings, served with steak fries

## PIZZERIA CLASSICO'S

### HAND-TOSSED PIZZAS

#### 10 INCH, 8 SLICES

- PREMIUM PEPPERONI** 20  
mozzarella, spicy tomato sauce
- STREGA NONNA** 22  
prosciutto, Italian sausage, salami, basil, mozzarella, red pepper flakes, spicy tomato sauce
- MARGHERITA** 22  
fresh mozzarella, heirloom tomatoes, basil, spices, extra virgin olive oil (spicy tomato sauce by request)
- POPS PICK** 23  
mushrooms, pepperoni, kalamata olives, mozzarella, spicy tomato sauce
- NUMERO UNO** 23  
mushrooms, red onion, artichoke hearts, mozzarella, spicy tomato sauce
- VEGETABLE DELECTABLE** 23  
mushrooms, red onion, red and yellow peppers, diced tomato, mozzarella, spicy tomato sauce
- STROMBOLI** 24  
Italian sausage, pepperoni, salami, mushrooms, mozzarella, spicy tomato sauce
- CLASSICO COMBINATION** 24  
Italian sausage, pepperoni, red and yellow peppers, onion, mushrooms, mozzarella, spicy tomato sauce

## THE STORY OF THE FLAGS

The **Palio di Siena** (known locally simply as *Il Palio*) is a horse race that is held twice each year, on July 2 and August 16, in Siena, Italy. Ten horses and riders, bareback and dressed in the appropriate colours, represent ten of the seventeen contrade, or city wards. The Palio held on July 2 is named Palio di Provenzano, in honor of the Madonna of Provenzano, who has a church in Siena. The Palio held on August 16 is named Palio dell'Assunta, in honor of the Assumption of Mary.

A magnificent pageant, the *Corteo Storico*, precedes the race, which attracts visitors and spectators from around the world.

The race itself, in which the jockeys ride bareback, circles the Piazza del Campo, on which a thick layer of dirt has been laid, three times and usually lasts no more than 90 seconds. It is not uncommon for a few of the jockeys to be thrown off their horses while making the treacherous turns in the piazza, and indeed, it is not unusual to see unmounted horses finishing the race without their jockeys.

*Split charge for pastas, specialties, sandwiches 3 extra bread 4 OR 6 corkage fee 20*  
*for the comfort of others please silence cell phones and mind your children*

**VISIT PIZZERIA CLASSICO IN HISTORIC FOLSOM**

9-16-22



# DESSERTS

## ALL MADE IN HOUSE

### **CLASSICO CHOCOLATE CAKE**

rich and moist, layered with vanilla butter cream and chocolate ganache, raspberry melba sauce

**\$10**  
**A LA MODE \$3**

### **TOFFEE CHEESECAKE**

prepared in the classic tradition with caramel and Toffee Boutique crunch

**\$10**

### **TIRAMISU**

ladyfingers soaked in Myer's rum and espresso, layered between sweetened mascarpone and sprinkled with cocoa powder

**\$10**

## ALL MADE IN HOUSE

### **CLASSICO ICE CREAM SUNDAE**

vanilla bean ice cream, caramel and chocolate syrup toffee boutique crunch, whipped cream, cherry

**\$10**  
**12 AND UNDER SIZE \$6**

### **AFFOGATO DI GELATI**

ask servers for today's flavors by Villa Dolce drowned in espresso

**\$12**

### **BOWL OF GELATO**

ask servers for today's flavors by Villa Dolce

**\$10**

### **CRÈME BRÛLÉE**

vanilla custard with a caramelized sugar crust

**\$10**

## FINAL

### WE PROUDLY FEATURE VANELI'S COFFEE

#### **ESPRESSO**

**\$4**

#### **CAPPUCCINO OR LATTE**

**\$5**

#### **MOCHA**

**\$6**

#### **IRISH COFFEE**

**JAMESON IRISH WHISKEY, COFFEE WHIPPED CREAM**

**\$10**

#### **KEOKE COFFEE**

**KORBEL BRANDY, KAHLUA, COFFEE WHIPPED CREAM**

**\$10**

#### **NUTTY IRISHMAN**

**FRANGELICO, BAILEYS, COFFEE WHIPPED CREAM**

**\$10**

### MARTINI

#### **PURPLE HOOTER**

**GREY GOOSE VODKA, CHAMBORD FRESH LEMON, SIMPLE SYRUP, SPRITE**

**\$11**

#### **CLASSICO ESPRESSO MARTINI**

**KAHLUA, TITO'S VODKA ESPRESSO, SIMPLE SYRUP**

**\$11**

## FINAL

### PORTO

#### **FONSECA BIN 27 RUBY PORTO**

**\$6**

#### **DOW'S 10 YEAR TAWNY PORTO**

**\$8**

#### **DOW'S 20 YEAR TAWNY PORTO**

**\$15**

### SINGLE MALT SCOTCH

#### **GLENFIDDICH 12 YEAR**

**\$11**

#### **GLENLIVET 12 YEAR**

**\$11**

#### **MACALLAN 12 YEAR**

**\$15**

#### **BALVENIE AMERICAN OAK 12 YEAR**

**\$15**

#### **MACALLAN 18 YEAR**

**\$30**

### COGNAC

#### **HENNESSEY X.O. COGNAC**

**\$21**

#### **CAMUS BORDERIES X.O. COGNAC**

**\$21**

#### **GRAND MARNIER**

**CUVEE DU CINQUENTAIRE**

**\$24**

9/16/2022

WE HAVE THE STUFF YOU WANT



## **NOT MADE WITH GLUTEN-CONTAINING INGREDIENTS**

These items are made with ingredients that don't contain gluten.  
Due to FDA regulations we cannot guarantee celiac patients that we are gluten free due to the fact that all menu items are made in our restaurant that also use wheat products

### **RATATOUILLE**

**VEGAN NO DAIRY NO SOY NO GLUTEN**

looks like pasta, but its zucchini, peeled tomatoes, mushrooms, red and yellow peppers, artichoke hearts sautéed in EVOO, with garlic, chili flakes, spices and herbs

**24**

### **MINISTRONE SOUP**

hearty vegetable soup with chicken stock, tomatoes, onions, beans, celery, carrots, spices

**CUP 8 BOWL 13**

### **MIXED BABY GREENS SALAD**

Point Reyes bleu cheese, walnuts, balsamic vinaigrette

**JM 9 LG 15**

### **CAESAR SALAD**

hearts of romaine, grated parmesan, Caesar dressing

**JM 9 LG 15**

### **SPRING SALAD**

mixed greens, feta cheese, dried cranberries, macadamia nuts, cherry-hazelnut vinaigrette

**JM 10 LG 16**

### **CAPRESE SALAD WITH FRESH BURRATA CHEESE**

mixed greens with vine ripened tomatoes, balsamic reduction, basil ,extra virgin olive oil

**18**

### **GRILLED STOCK YARDS ANGUS BISTRO STEAK SALAD**

mixed greens, Point Reyes bleu cheese, tomatoes, balsamic vinaigrette

**28**

### **OVEN ROASTED PROSCIUTTO WRAPPED JUMBO PRAWNS**

with herb garlic butter, over sautéed spinach

**3 FOR 21 OR 6 FOR 40**

### **OVEN ROASTED SALMON FILET**

with compound butter, lemon risotto diced red and yellow peppers, tomatoes, zucchini

**38**

### **GRILLED STOCK YARDS 6 OZ. ANGUS FILET MIGNON**

with compound butter, fried polenta, sautéed garlic green beans

**38**

### **GRILLED STOCK YARDS ANGUS RIBEYE**

with sautéed mushrooms, fried polenta, sautéed shaved brussel sprouts with shallots and crispy bacon

**49**

### **MILANESE RISOTTO**

saffron risotto tossed with chicken breast, pancetta, sundried tomato, peas and parmesan cheese

**30**

### **WILD MUSHROOM RISOTTO**

shitake, porcini, Portobello and oyster mushroom risotto, surrounded by rich meat sauce

**30**

9/16/2022

**PLEASE SPECIFY "GLUTEN-FREE" WHEN ORDERING**



## VIP MENU

for our guests 12 years and under, please

|                      |  |             |
|----------------------|--|-------------|
| <b>SODAS</b>         |  | <b>3.25</b> |
| COKE                 |  |             |
| SPRITE               |  |             |
| DIET COKE            |  |             |
| SHIRLEY TEMPLE       | sprite & grenadine   |             |
| ROY ROGERS           | coke & grenadine   |             |
| <b>ITALIAN SODAS</b> | if you want cream, just say so   | <b>3.25</b> |
| CHERRY               |  |             |
| RASPBERRY            |  |             |
| BLACKBERRY           |  |             |
| VANILLA              |  |             |
| HAZELNUT             |  |             |
| <b>JUICES</b>        |  |             |
| LEMONADE             |  | <b>3.25</b> |
| STRAWBERRY LEMONADE  |  | <b>3.95</b> |
| CRANBERRY            |  | <b>3.25</b> |
| <b>DESSERTS</b>      | made with Breyer's ice cream   |             |
| ONE SCOOP ICE CREAM  |  | <b>3</b>    |
| TWO SCOOPS ICE CREAM |  | <b>5</b>    |
| SMALL SUNDAE         |  | <b>4</b>    |
| CLASSICO SUNDAE      | vanilla bean ice cream, caramel<br>& chocolate syrups, toffee boutique crunch, whipped cream, cherry | <b>8</b>    |

### STARTERS

|                   |          |
|-------------------|----------|
| 3 CHICKEN WINGS   | <b>5</b> |
| MINI GARLIC CHIPS | <b>7</b> |

### SALADS

|   |          |
|---|----------|
| CAESAR SALAD  | <b>4</b> |
| RANCH SALAD romaine, tomato, mozzarella, croutons, ranch dressing | <b>4</b> |

### ENTREES

|                             |           |
|-----------------------------|-----------|
| CHEESE PIZZA                | <b>9</b>  |
| PEPPERONI PIZZA             | <b>10</b> |
| LINGUINI WITH GARLIC BUTTER | <b>8</b>  |
| SPAGHETTI POMODORO          | <b>9</b>  |
| FETTUCINI ALFREDO           | <b>9</b>  |
| PENNE WITH CHEESE SAUCE     | <b>9</b>  |
| SPAGHETTI WITH MEATBALL     | <b>12</b> |

**1/2/2022**



**DETAILS**  
**\$13 A GLASS**



**FRANK FAMILY**  
**VINEYARDS**  
**\$12 A GLASS**

# **HAPPY HOUR**

**EVERYDAY 4 PM TO 5 PM**

**DINE IN ONLY**

**NOT AVAILABLE VALENTINE'S, MOTHER'S DAY, CHRISTMAS EVE, NEW YEAR'S EVE**

## **APPETIZERS**

### **CALAMARI FRITTI**

We'd call it squid, but then nobody would order it and you'd miss out on how good we make it.

**\$14**

### **PESTO RISOTTO BALLS**

stuffed with mozzarella, served with marinara sauce

**\$14**

### **FRIES**

skinny or steak

**\$6**

### **OVEN ROASTED ARTICHOKE**

whole artichoke with tarragon, sour cream pesto aioli

**\$14**

### **CHICKEN WINGS**

8 crispy, not saucy, with just the right amount of heat. Served with a side of Frank's sauce

**\$12**

### **OVEN ROASTED MEATBALLS**

two meatballs with meat sauce and shaved parmesan and two toasted grissini

**\$12**

## **BEVERAGES**

### **ALL ITALIAN BEERS \$5**



### **CAMPARI, APEROL, SELECT, CYNAR SPRITZ \$9**



**DETAILS CABERNET SAUVIGNON \$13**

**FRANK FAMILY CHARDONNAY \$12**

**CHECK OUT THE IPAD FOR ADDITIONAL WINES FOR HAPPY HOUR**

**TITO'S VODKA DRINKS \$8**

**SUBJECT TO AVAILABILITY** 9-16-2022

**WE HAVE THE STUFF YOU WANT**