

Happy Hour Menu

3:00pm-6:00pm and 9:00pm-close, seven days a week!

Happy Hour Appetizers

Garlic Cheese Fries (v) \$4

Tossed in garlic oil, sprinkled with Parmesan

Bruschetta (v) \$4

Traditional tomato, garlic, fresh mozzarella

Cheesy Garlic Bread (v) \$4

Served marinara sauce

Meatball Sliders \$6

Housemade meatballs on mini buns

Flatbread (v) \$6

Parmesan, kalamata olives, rosemary

Steak Sliders \$7

Sautéed onions, blue cheese horseradish aioli

Artichoke Hearts (v) \$7

Flash fried, Parmesan, basil aioli

Chicken Skewers \$9

Grilled chicken skewers, sautéed mushrooms, marsala sauce

Happy Hour Pizza \$8

Four Cheese (v)

Mozzarella, Provolone, Asiago, Parmesan

Margherita (v)

Oven dried tomato, roasted garlic, fresh mozzarella

Classic Pepperoni

Pepperoni, mozzarella, tomato sauce

Carne

Italian sausage, pepperoni, tomato sauce, mozzarella, Parmesan

Barbecued Chicken

Spicy barbecue sauce, roasted corn, mozzarella, green onions

Vegetarian Dishes

Please view our menu for our chef inspired vegetarian options signified with a (v).

Our Famous Sangria

By the glass.....\$3

By the pitcher.....\$12

Happy Hour Wine

During Happy Hour, enjoy all of our wines by the glass at \$3 off the menu price.

BOTTIGLIA DEL GIORNO

Hand Selected daily by our wine team.

Please inquire with your server for today's selection

~Happy Hour Bottle of White Wine.....\$18

~Happy Hour Bottle of Red Wine.....\$18

Happy Hour Specialty Drinks \$7

Blood Orange Lemon Drop

Absolut Citron muddled with fresh lemons, blood orange reduction, sugared rim, orange wedge

Pomegranate Raspberry Cosmo

Stoli Razberi, POM juice, fresh limes, splash of cranberry, lime wedge

Pear Ginger Martini

Skyy ginger, Gordon's Gin, Absolut Pear

Spazzo Breeze

Silver tequila, orange liqueur, fresh lime juice, grapefruit and POM juice

Happy Hour Beer

Bud Light Pint \$4

Mac & Jack's \$5

Manny's \$5

Stella Artois \$5

Widmer Hefeweizen \$5

Staff Selection \$5

Our Famous Sangria

By the glass.....\$5
By the pitcher.....\$25

Wines by the Glass

Sparkling

Domaine Ste. Michelle, Blanc de Blancs,
Columbia Valley, WA, N/V 8
LaMarca, Prosecco DOC, Veneto, Italy, N/V 10

Northwest White and Rosé

Chardonnay; Columbia Winery, Col. Valley, WA, 2007 8
Chardonnay; L'Ecole No. 41, Washington State, 2009 10
Viognier/Rousanne blend; Proletariat Wine Company,
Horse Heaven Hills, WA, 2010 11
Riesling; Château Ste. Michelle, Col. Valley, WA, 2009 7
Sauvignon Blanc; Château Ste. Michelle,
Horse Heaven Hills, WA, 2010 9
Rosé; Terra Blanca, 'Arch Terrace', Col. Valley, WA, 2010 8

Italian White

Falanghina; Feudi di San Gregorio, DOC, Campania, 2009. 10
Pinot Grigio; Zonin, IGT, Friuli~Venezie~Giulia, 2009 8

Northwest Red

Sangiovese; Columbia Winery, Yakima Valley, WA 2005 9
Barbera; Tranche Cellars, Columbia Valley, WA, 2006 13
Cabernet Sauvignon; Milbrandt Vineyards,
"Traditions", Columbia Valley, WA, 2008 10
Cabernet Sauvignon; Reininger "Helix",
Columbia Valley, WA, 2008 14
Red Blend; Hedges Family Estate, Red Mtn., WA, 2008 11
Red Blend; Brian Carter Cellars, "Abracadabra",
Columbia Valley, WA, 2008 13
Mourvedre/Grenache/ Syrah; Château Ste. Michelle,
"Austral", Columbia Valley, WA, 2007 10
Syrah/Cabernet Sauvignon; DeLille Cellars,
"Doyenne AIX", Red Mountain, WA, 2008 16
Merlot; Columbia Winery, Columbia Valley, WA, 2007 9
Merlot; Silvertap, Sonoma County, CA, 2008 10
Pinot Noir; Firesteed, Oregon State, 2008 9
Zinfandel; Silvertap, Dry Creek Valley, CA, 2009 10
Malbec; Proletariat Wine Company,
Walla Walla Valley, WA, 2007 12

Italian Red

Corvina Blend; Giuseppe Lonardi,
Valpolicella Classico DOC, Veneto, 2009 8
Sangiovese; Falchini, Chianti Colli Senesi DOCG, 2008 8
Sangiovese; Poliziano, Rosso di Montepulciano DOC, 2009 10
Primitivo; A~Mano, IGT, Puglia 2008 9

Specialty Drinks \$10

Blood Orange Lemon Drop

Absolut Citron muddled with fresh lemons,
blood orange reduction, sugared rim, orange wedge

Pomegranate Raspberry Cosmo

Stoli Razberi, POM juice, fresh limes, cranberry

Pear Ginger Martini

Skyy ginger, Gordon's Gin, Absolut Pear

Spazzo Breeze

Silver tequila, orange liqueur, fresh lime juice,
grapefruit and POM juice

Bottled Beer

Budweiser \$5
Amstel Light \$5
Corona \$5
Heineken \$5
Peroni \$5
Guinness \$6

Draft Beer

Bud Light \$5
Mac & Jack's \$6
Manny's \$6
Stella Artois \$7
Widmer Hefeweizen \$6
Staff Selection \$6

Bar Menu

Appetizers and Salads

Cheesy Garlic Bread \$5

Served with marinara sauce

Meatballs \$7

Housemade spicy meatballs, red sauce,
mozzarella cheese

Flatbread (v) \$10

Parmesan, kalamata olives, rosemary
or olive oil, Cambozola, roasted garlic

Artichoke Hearts (v) \$10

Crispy fried artichoke hearts, Parmesan, basil aioli

Calamari \$10

Flash fried, lemon aioli

Chicken Skewers \$12

Grilled chicken skewers,
sautéed mushrooms, marsala sauce

Caesar \$6

Hearts of romaine, Parmesan, rustic croutons,
housemade dressing

Spazzo Chopped \$7 / \$16

Romaine, grilled chicken, salami, chickpeas,
smoked mozzarella, Parmesan, green onions,
tomato, basil, creamy Italian dressing

Gnocchi \$9

Topped with fried sage leaves

Entrées

Burger and sandwiches served with garlic fries

Spazzo Burger \$12

Ground chuck, grilled to order, mozzarella, basil aioli

Meatball Sandwich \$12

Tomato sauce, mozzarella, arugula

Portobello Sandwich (v) \$13

Fresh mozzarella, tomatoes, arugula,
basil aioli, herb focaccia

Chicken Carbonara \$19

Penne, grilled chicken, prosciutto ham,
peas, alfredo sauce

Pizza

(9 inch personal size)

Four Cheese (v) \$11

Mozzarella, Provolone, Asiago, Parmesan

Margherita (v) \$12

Oven dried tomato, roasted garlic,
fresh mozzarella

Prosciutto \$13

Thinly sliced prosciutto, Fontina cheese,
Parmesan, arugula, extra-virgin olive oil

Carne \$15

Italian sausage, pepperoni, tomato sauce,
mozzarella, Parmesan

Barbecued Chicken \$14

Spicy barbecue sauce, roasted corn,
mozzarella, green onions

Vegetarian options signified with a (v).

*Consumption of raw or undercooked meats, poultry, eggs, fish or shellfish may increase your risk of food borne illness.