

ZINO

MEDITERRANEAN CUISINES

Happy Hour 4-6pm

Craft Cocktail

Hotel Shattuck's Birthyear 1910 Old Fashioned 14

Milk Washed 1910 Old Forester Bourbon, Blue Willow Oolong Tea, Demerara

Opposite Shore 10

Tanqueray 10 Gin, Giffard Pamplemousse, Sumac and Za'atar syrup, Basil oil garnish

Mouthful of Gold 10

H by Hine Cognac, Oloroso Sherry, Giffard Apricot Liqueur, Saffron Tincture, Lemon juice

Cranberry Joy 10

Hanger 1 Vodka, St. Germain Elderflower Liqueur, simple syrup, cranberry juice and cranberry garnish

Beer

Two Dollars off all Drafts

Wine

House Red and White \$5 a glass

\$2 off all wine on regular menu

Happy Hour Special wines, only on this menu

2017 Abbazia di Novacella, Kener, Valle Isarco, Italy 9/36

Medium bodied, dry, with notes of peach, almond, and tangerine.

2013 Agricola Falset-Marca, Grenache Blend, Falset, Spain 8/32

Balanced nose with well-integrated oak, earthy, mineral perfumes.

NV Codorniu Classico, Cava, Sant Sadurni D'Anoia, Spain 7/28

Floral bouquet, hints of apple and toasted almonds. Small, refined bubbles