

THE BAR



Champagne / \$9

Prosecco
Rose

Wine / \$9

Sauv Blanc
Colosi

Beer

Select Domestic \$2
Imports \$3

Lavender Lemon

Drop / \$10

Ketel Citron
Lemon Juice
Lavender Simple

Blood Orange

Mimosa / \$10

Blood Orange Finest Call
Prosecco

Spicy Watermelon

Margarita / \$10

Herradura Silver
Lime Juice
Watermelon Finest Call

Watermelon French

75 / \$10

Watermelon Finest Call
Botanist
Lemon Juice
Prosecco

Irish Peach

Tea / \$9

Jameson Irish whiskey
Cointreau
Peach Puree, Lemon Juice
Ice Tea

Pink Limoncello

Spritz / \$10

Limoncello
Rose
Grapefruit Soda

Old Fashioned / \$10

Heigold Bourbon
Bitters
Simple

Soda Pineapple / \$10

Titos
Pineapple
Soda

Espresso Martini Flight / \$31

3 Espresso Martini's
Titos
Fresh Espresso
Simple



GAMBA RISTORANTE
HAPPY HOUR
THURSDAY | 4PM TO 7PM



FLATBREADS

Caprese Flatbread | \$11

Seasonal Tomatoes, Fresh Basil, Mozzarella, with a Plum Tomato Sauce

Elote & Pancetta Flatbread | \$12

Roasted Sweet Corn, Pancetta, with a Garlic Parmesan Cream Sauce, topped with Green Onion

SEAFOOD

Frito Misto Squid Cocktail | \$12

Crispy Calamari, Shrimp, Lemon, Cocktail Sauce

Fresh Shucked Oysters | \$2 each

3 CROSTINI

Shrimp Crostini | \$9

Fresh Shrimp with Avocado, Citrus, and Cilantro on a Crostini Bread

Strawberry Ricotta Crostini | \$8

Fresh summer Strawberries with Ricotta, Basil, and Balsamic on a Crostini Bread

OTHER

Watermelon Salad | \$12

Fresh Arugula with Sweet Watermelon and Feta

Charcuterie Board | \$14

Party Selection of Cured Meats and Cheeses

Truffle Fries | \$8

Crispy fries elevated with aromatic truffle oil for a gourmet twist on a classic favorite