

# GARCES TRADING Co. HAPPY HOUR

Daily 4PM - 6PM

## BAR MENU

### CHARCUTERIE \$5

Choice of:  
SPECK  
FINOCCHIONA  
COUNTRY PÂTÉ  
DUCK LIVER MOUSSE

### CHEESE \$5

Choice of:  
BRIE DE MEAUX  
CASTELROSSO  
GARROTXA  
QUADRELLO DI BUFALA  
MANCHEGO

### SNACKS

MARINATED OLIVES \$5  
*Thyme, Olive Oil, Orange*

HOUSE MADE MOZZARELLA \$5  
*Olive Oil, Maldon Salt, Cracked Pepper*

MASALA VADAI \$5  
*Black Lentil Fritters, Saffron Yogurt, Fennel, Harissa Aioli*

MEATBALLS \$6  
*Sweet Tomato Sauce, Parmesan, Basil*

ROASTED CAULIFLOWER \$6  
*Orange Tarragon Vinaigrette, Black Garlic Pesto*

## BEVERAGES

### BEER

*Yards IPA & Stella*

**\$4**

### HOUSE WINE

*Red or White*

**\$5**

### COCKTAILS \$6

SIGNATURE COCKTAIL OF THE DAY  
*Ask your server or bartender for today's selection!*

GTC SANGRÍA  
*Red Wine, Pomegranate, Cranberry, Cinnamon*

SEASONAL SANGRÍA  
*White Wine, Seasonal Fruit*

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