APERITIVO HOUR

Aperitivo: a drink/light meal that takes place at the end of the workday as a warm-up to dinner.

TUES-SAT 3PM-7PM

A globally-inspired happy hour

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TUES-SAT 3PM-7PM
**BAR BITES**

**DIPPING TEQUEÑOS** 13
Breaded dough spears, stuffed with queso blanco and a side of Chili Garlic Sauce

**HARISSA HUMMUS** 10
Chef Enrique's special harissa-spiced hummus. Dig it up with warm Na'an.

**ASIAN BBQ CHICKEN WINGS** 16
Tender chicken wings with a Southeast Asian-BBQ inspired sauce. Contains peanuts!

**SHISHITO PEPPERS BASKET** 12
Blistered shishito peppers with a chili garlic sauce

**QUESILO** 6
This Latin Flan gives you the perfect sweet note to end your Aperitivo experience.

**WINE**

**Bubbles**
- Brut Sparkling (France) 10
- Prosecco Rose (Italy) 12
- Immigrant Mimosa 11

**White**
- Albariño (Spain) 13
- Chardonnay (France) 11
- Chenin Blanc (South Africa) 10

**Red**
- Pinot Noir (USA) 15
- Malbec (Argentina) 12
- Garnacha (Spain) 10

**BREWS**

- Polar Pilsener Beer (Venezuela) 6
- Leo Lager Beer (Thailand) 7
- Pfanner Hard Cider (Austria) 6
- Mahou (Spain) 8
- Bira (India) 9
- Asahi (Japan) 9
- Deschutes (OR, USA) 9
- Black Butte Porter 9

**LIBATIONS**

Immigrant Food+ Aperitivo Cocktail Creations

**AMALFI SPRITZER** 12
Mediterranean-Inspired Aperitivo Spritzer

**SKITTLES** 12
We think it tastes like Skittles. What do you think?

**CHILLED CARAJILLO** 11
Lower-proof Immigrant Food+ version of an Espresso Martini.

Classic Aperitivo Cocktails

- **ADORIS** 11
  Spanish Sherry • French Dry Vermouth

- **MI-TO** 11
  Italian Bitter Aperitif • Italian Sweet Vermouth

- **GIN-TONIC** 11
  London Dry Gin • Elderflower Tonic

- **BRANDY OLD FASHIONED** 10
  Spanish Brandy • Sugar • Bitters

- **CLASSIC NEGRONI** 14
  London Drin Gin • Italian Bitter Aperitif • Italian Sweet Vermouth

**ASK US ABOUT TODAY’S FEATURED BITES AND LIBATIONS!**