

HANNY'S - THE BAR

EDITION 005

Kitchen Cooks Until
1:00 a.m. Every Night

Petite Midnight Martini \$2.50
Last Chance for Romance



Bar Pours Until
1:30 a.m. Every Night

PIZZA - Thin Style Crisp Crust, San Marzano Tomato Sauce, Imported Italian Cheeses

Margherita - Italian Cheese Blend, Fresh Basil and Tomato Sauce	\$10.00
Carne - Italian Sausage, Pepperoni, Italian Cheese Blend and Tomato Sauce.....	\$13.00
* Prosciutto - Italian Cheese Blend, Tomato Sauce, Shaved Parmigiano, Arugula and Olive Oil, Prosciutto	\$14.00
Veggie - Mushroom, Mixed Bell Peppers, Black Olive, Onion, Italian Cheese Blend and Tomato Sauce	\$11.00
Pepperoni Onion - Italian Cheese Blend and Tomato Sauce	\$12.00
American - Italian Sausage, Grilled Mushroom and Onion, Italian Cheese Blend and Tomato Sauce	\$13.50
Faccia di Vecchia - Extra Tomato Sauce with a light sprinkling of Parmigiano, Onions, Oregano, Bread Crumbs and Olive Oil	\$11.00
Pizzas without Tomato Sauce	
Bianco - Italian Cheese Blend, Goat Cheese, Chopped Tomatoes, Fresh Basil, Black Pepper, and Red Pepper Flakes.	\$11.00
* Prosciutto e Mela - Fontina Cheese, Prosciutto and Apple	\$13.00
Quattro - Covered with Italian Cheese Blend featuring Gorgonzola, Provolone, Montamore and Goat Cheese on separate quarters	\$13.00

APPETIZERS

* Snack Plate - Prosciutto, Sopressata, Parmigiano, Green Olives, Kalamata Olives, Pistachio Nuts and Ciabatta Bread	\$7.00
* Bar Plate - Prosciutto, Parmigiano, Melon, Green Olives, Kalamata Olives, Pistachio Nuts and Ciabatta Bread.....	\$12.00
* Prosciutto Solo -	\$6.50
Bruschetta - Green Olives, Kalamata Olives, Cherry Tomatoes, Fresh Basil, Olive Oil and Red Pepper Flakes.....	\$8.00
* Asparagus with Egg - Asparagus with Fried Egg and Shaved Parmigiano	\$8.00
Shrimp Prosciutto - Grilled and garnished with Arugula and Shaved Parmigiano	\$14.00
Cauliflower Calabrese - Grilled Cauliflower with Bell Pepper, Onion, Mushrooms and Red Pepper Flakes, topped with our Fried Onion Strings.....	\$7.50
Gorgonzola Slaw - A Creamy Slaw with Gorgonzola Cheese and Pistachios.....	\$7.00
Onion Strings - Lightly Battered and Garnished with Parmigiano and a Squeeze of Lemon.	Small \$4.00 Reg. \$8.00

PLATES

* Tuscan Steak - Charred Choice Ribeye topped with Gorgonzola Cheese and Arugula, served with Grilled New Potatoes and Onion Strings	\$25.00
Adams Street Pork Chop - grilled topped with Gorgonzola Cheese, Red Onions served with Mushrooms and Cherry Tomato's.....	\$18.00
Pork Milanese - served with a Lemon Butter sauce, Grilled New Potatoes and Onion Strings.....	\$14.00
<i>White Marble Pork Loin, pounded thin, breaded and seared to a crisp, topped with refreshing Cucumber, Radish and Radish Sprouts</i>	

SANDWICHES

Sausage and Peppers - Sausage, Green and Red Bell Peppers, Onion, Pizza sauce, Fontina Cheese served on Ciabatta bread.....	\$10.00
Pork Calabrese - Charred Pork Loin with Mixed Bell Peppers, Onion and Mushroom with Spicy Pepper Flakes on Ciabatta Bread.....	\$10.00
* Roast Beef - Grilled Choice Ribeye, Nueske's Bacon, Arugula and a Fried Egg on Ciabatta Bread	\$13.00
* Panino - Prosciutto, Sopressata, Fontina Cheese and Arugula on Ciabatta Bread brushed with Italian Vinaigrette.....	\$11.00
Vegetarian - Grilled Portobello Mushroom, Grilled Onions, Arugula, and Parmigiano on Ciabatta Bread	\$10.00
Porchetta - Grilled White Marble Pork Loin served with Fontina Cheese, Onions, Black Olives and Sopressata on Ciabatta Bread	\$11.00
B.L.T. - Standard - Nueske's Bacon, Romaine Lettuce, Tomato, Hellmann's Mayonnaise, served on Toasted Bread	\$8.00
B.L.T. - Supremo - The Above plus Hard-Boiled Egg and Sharp Provolone Cheese.....	\$11.00
<i>Sandwiches are served with your choice of onion strings, gorgonzola slaw or a salad for \$2.00</i>	

SALADS

Marx Salad - Mixed Greens, Bacon, Gorgonzola Cheese, Green Apple and Red Onion with our Apple Cider Vinaigrette.....	\$12.00
Chopped Salad - Mixed Greens, Artichoke Hearts, Cherry Tomatoes, Red Onion, Avocado, Mushroom, Sliced Hard-Boiled Egg, Shaved Parmigiano and Hearts of Palm with a Dijon Balsamic Vinaigrette.	\$11.00
Rocket Salad - Arugula, White Onion, Black Olive, Hard-Boiled Egg, Cracked Black Pepper, Sopressata, Sharp Provolone and Lemon Vinaigrette	\$9.00
Hanny's Salad - Mixed Greens with Red Onion, Bell Peppers, Pistachios, Shaved Parmigiano and an Italian Vinaigrette.....	\$10.00
Beet Salad - Red and Gold Beets, Arugula, Red Onion, Pistachios, Lemon Vinaigrette and your choice of Goat or Gorgonzola Cheese.....	\$9.00
Side Salad - Mixed Greens, Cherry Tomatoes, Mushrooms, Hearts of Palm, Onions and Italian Vinaigrette.....	\$4.50
<i>Add to any salad Beef...\$5.00 Pork ...\$5.00 Shrimp...\$9.00 Prosciutto...\$6.50 Sopressata...\$4.50</i>	

DESSERTS

Chocolate Mousse	\$6.00	Cannoli	\$7.00
Key Lime Pie	\$7.00	Doughnuts with Chocolate or Strawberry Sauce	\$6.00
Tiramisu	\$7.00	Symphony Chocolate Crisp Cake with Häagen-Dazs Vanilla Ice Cream ..	\$8.00
Strawberry Long Cake	\$7.50	House Sorbet	\$6.00

"The point of life is not to maximize mortality reduction." - Edward Glaeser, Professor of Economics, Harvard University

* These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood shellfish, or eggs may increase your risk of foodborne illness
18% Gratuity added to Parties of 6 or more. Customer modified menu items from the bar or kitchen cannot be returned No exceptions.

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COCKTAILS

Caipirinha	\$10.00
<i>Cachaca, Limes, Agave Nectar, Rock Candy.</i>	
Mojito	\$9.50
<i>Bacardi Limon Rum, Gosling's Dark Rum, Agave Nectar and Ginger Ale.</i>	
Moscow Mule	\$10.00
<i>Vodka, Ginger Beer, Muddled Slices of Cucumber and Lime Wedges served in our classic Copper Mug. (\$40 Charge for lost Copper Mug)</i>	
The Ginger Creek	\$9.50
<i>Knob Creek Bourbon, Canton French Ginger Liqueur and Ginger Beer, Served Up or On the Rocks.</i>	
Pomegranate Julep	\$9.00
<i>Bulleit Bourbon, Luxardo Maraschino Cherry Liqueur, Pomegranate Molasses and Ginger Ale.</i>	
Negroni	\$8.50
<i>Gin, Sweet Vermouth, Campari. Served Up or on the Rocks.</i>	

Classic Martini

*Vodka or Gin,
Vermouth, Olives
Served Ice Cold*

\$5.00

Classic Manhattan

*Makers Mark Bourbon,
Sweet Vermouth, Splash of Bitters*

\$8.00

Barrel Aged

\$11.00

Appletini	\$8.00
<i>Vodka, Berentzen Apple Liqueur and Midori Melon served in our classic martini glass.</i>	
St-Germain	\$10.00
<i>Grey Goose La Poire Vodka, St-Germain Elderflower Liqueur and Champagne served in our classic martini glass.</i>	
Peartini	\$9.00
<i>Grey Goose La Poire Vodka, Amaretto Di Saronno and Lemon served in our classic martini glass.</i>	
Side Car	\$9.00
<i>Brandy and Cointreau, Up or On the Rocks.</i>	
The Original Pimm's Cup	\$8.00
<i>Pimm's No. 1 Liqueur, Ginger Beer, Apple, Orange and Cucumber Slice.</i>	
English Garden	\$13.00
<i>Hendricks Gin, St-Germain, Muddled Cucumber served in our classic martini glass.</i>	

CHAMPAGNE COCKTAILS

French 75	\$9.00
<i>Gin, Cointreau, Lemon Juice, and Sparkling Wine.</i>	
The Corella	\$11.00
<i>Korbel Brandy, St-Germain Elderflower Liqueur, and Sparkling Wine.</i>	
Bellini	\$11.00
<i>Prosecco and Peach Nectar.</i>	
Champagne Celebration	\$12.00
<i>Sparkling Wine, Peach Liqueur and Chambord.</i>	

SUMMER COOLERS

Peach Porch Tea	\$8.50
<i>Stoli Peach, Iced Tea and Peach Nectar.</i>	
Huckleberry Lemonade	\$9.00
<i>44 North Huckleberry Vodka, Blue Curacao and Lemonade.</i>	
Ginger Lemonade	\$8.50
<i>Canton French Ginger Liqueur, Lemonade and Club Soda.</i>	
Aperocello	\$8.50
<i>Aperol, Limoncello, Agave Nectar and Club Soda.</i>	

WINE TYPE / REGION / PRODUCER

GLASS / BOTTLE

SPARKLING

Prosecco / Italy / Bianca Vigna	\$10.00 / \$36.00
<i>A crisp, dry and refreshing bubbly with persistent fruit and floral nuances.</i>	
Blanc De Blancs / France / Varichon & Clerc	\$11.00 / \$40.00
<i>Easy drinking sparkling wine made primarily from Chardonnay. Apple and vanilla flavors. Dry.</i>	

WHITE

Chardonnay / California / Bishop's Peak	\$10.00 / \$36.00
<i>Intense aroma of green apple and lemon zest. Great minerality and bright finish.</i>	
Pinot Grigio / Italy / Caldaro	\$10.00 / \$34.00
<i>High altitude plantings lead to a medium bodied wine with pear flavors and racy acidity.</i>	
Sauvignon Blanc / New Zealand / Twin Islands	\$10.00 / \$36.00
<i>Classic Kiwi style. Tropical fruits, citrus peel and fresh herbs. Finishes with hint of grapefruit.</i>	
Riesling / Germany / Dr. Loosen	\$9.00 / \$32.00
<i>Bright pear, mango and apricot flavors. Crisp acidity.</i>	
Verdejo-Viura / Spain / Las Brisas	\$9.00 / \$32.00
<i>White flowers, tangerine and melon in a clean juicy citrus package.</i>	
Moscato d'Asti / Italy / Bricco Riella	\$10.00 / \$32.00
<i>Slightly effervescent with melon ball fruitiness. Light and easy.</i>	

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GLASS / BOTTLE

ROSÉ

Rose of Grenache / California / Hogwash	\$10.00 / \$36.00
<i>Pale strawberry with orange, lime and rose petal notes. Bone dry.</i>	
Rose of Malbec sparkling / Argentina / Reginato	\$11.00 / \$40.00
<i>A fruit driven sparkling rose of Malbec made in the "Champagne Method"</i>	

RED

Pinot Noir / California / Sean Minor	\$10.00 / \$36.00
<i>This central coast Pinot is medium bodied with floral and cherry components. Elegant finish.</i>	
Zinfandel / California / Grayson	\$8.00 / \$28.00
<i>Explosive flavors of raspberry and strawberry with black pepper and cinnamon notes.</i>	
Shiraz-Viognier / Australia / Yalumba	\$8.00 / \$28.00
<i>Exotic mixture of plum, blueberry, white pepper and spiciness.</i>	
Malbec / Argentina / La Posta	\$10.00 / \$36.00
<i>This single vineyard wine has flavors of black cherry and dark chocolate with baking spice notes.</i>	
Merlot / California / Opolo	\$9.00 / \$32.00
<i>This Paso Robles wine has ripe cherry and berry coupled with subtle oak overtones.</i>	
Cabernet Sauvignon / California / Matthew-Fritz	\$10.00 / \$36.00
<i>Deep ruby color with flavors of blackberry, plum and spicy licorice. Smoky finish.</i>	

CHAMPAGNE

Moët	\$80.00/split \$21.00
Pommery Pop	split \$21.00

Dom Perignon	\$290.00
Roederer Cristal Brut	\$495.00

BEER

ALE

Bass	\$5.50
Sierra Nevada	\$5.50
Odell IPA	\$5.50
Peach Ale	\$5.50
Duvel	\$7.50
Newcastle Brown	\$5.50
Kiltlifter	\$5.50
Chimay Blue	\$8.50
La Fin du Monde	\$7.50
Boddington	\$6.50

OTHER

Paulaner Hefe	\$7.50
Lindemans Framboise	\$11.00
Young's Double Chocolate	\$6.50

LAGER

Grolsch	\$7.50
Fosters 25oz	\$7.50
Heineken Light	\$5.50
Harp	\$5.50
Stella	\$5.50
Peroni	\$5.50
Moretti	\$5.50
Pilsner Urquell	\$5.50
Bud/Bud Lite	\$4.00
Dos Equis Amber	\$4.00

Guinness	\$6.50
Wood Chuck Granny Smith	\$5.00
Kaliber N/A	\$5.00