# SUSINA

## PATIO SNACKS

$8

### CROQUETAS

Six Goat Cheese Croquetas with Pepper Sauce

$10

### BEEF CARPACCIO

Lemon Aioli, Pickled Red Onions, Herb Salad (GF)

$32

### BOUDIN BLANC

Housemade Pork + Chicken Sausage with Idaho Morels, Mashed Potatoes + Veggies

$16

### BEEF RAGU

Housemade Pappardelle, Heirloom Tomato Sauce, Fresh Parmesan

$13

### BEETS + RICOTTA

House Ricotta, Fresh Citrus, Hazelnuts, Mint (GF, Avail. Vegan)

$15

### GNOCCHI

Potato Gnocchi with Mushrooms, Truffle Oil, Herbs. (Avail. Vegan)

$11

### PANISSE

Chickpea Fries with Yogurt and Pesto (GF, Avail. Vegan)

$16

### PELMENI

House Beef Dumplings, Sour Cream, Dill, Butter Sauce

$6

### MARINATED OLIVES

(GF, Vegan)

# SUSINA

## PATIO DRINKS

**$12**

### LUXARDO SPRITZ

Luxardo Aperitivo, St. Hilaire Sparkling, Lemoncello Soda, Orange Peel

**$11**

### CANTALOUPE MARGARITA

Jose Cuervo Golden Margarita, Fresh Cantaloupe Juice, Graza Olive Oil, Salt Rim

**$12**

### DRY ROSE

Calafuria Italian Rose

**$12**

### CRISP WHITE

MT Bordeaux Blanc Or Mokoroa Txakoli

**$12**

### CHILLED LIGHT RED

Abbondanza Montepulciano d'Abruzzo

**$11**

### N/A DRINKS

**Abstinence Spritz**
**Lyre's Gin and Tonic**
**Sparkling Lemonade**
**Iced Tea**

**$6**

### CRAFT BEER

Crux Pilz, Fort George IPA, 90 Schilling Ale, Blue Moon