



SUPERFRICO®

ITALIAN AMERICAN PSYCHEDELIC

Executive Culinary Director, Anna Altieri
Executive Chef, Mitch Emge
General Manager, Jason Gordon

HAPPY HOUR

4 - 5pm daily

APPETIZERS

ARUGULA (V)

Parmesan Frico, Lemon and Local Honey Vinaigrette, Pecorino, Black Pepper

KALE CAESAR (VG)

Miso, Tahini, Panko Breadcrumbs, Sesame, Crispy Garlic
+add anchovy

FRIED MOZZARELLA

House Mozzarella, Sourdough Breadcrumbs,
Spicy Marinara, Basil, Parsley, Lemon Zest

HAMACHI CRUDO (GF)

Hamachi*, Finger Lime, Yuzu, Radish, Mint,
Smoked Trout Roe, Avocado Olive Oil

PIZZAS

OG SQUARE (V)

Tomato, House-made Mozzarella, Cheddar,
Sicilian Oregano, Parmigiano Reggiano

ULTIMATE PEPPERONI

Tomato, House-made Mozzarella, 'Nduja, Sicilian Oregano,
Ezzo Pepperoni, Pickled Chile, Honey

HOUSE WINE

Sparkling, White Wine, Red Wine

DOMESTIC BEERS

WELL COCKTAILS

SIGNATURE COCKTAILS

POOL BOY

El Tequileño Blanco, Fino Sherry,
Passion Fruit, Vanilla, Velvet Falernum

HIGHWIRE

Ketel One, Mr. Black Coffee Liqueur,
Aquavit, Cold Brew

*Consuming raw or undercooked meat, poultry, seafood, shellstock or eggs may increase your risk of foodborne illness.