



APPETIZERS 6

Hanny's Bar Plate*	AVAILABLE OPTIONS
prosciutto di san daniele, sopressata, pepperoni, parmigiano-reggiano, montamore cheese, melon, olives, pistachios,	\$8.00
ciabatta bread	\$16.00
Asparagus & Egg*	\$10.00
grilled asparagus topped with fried egg and fresh grated parmigiano-reggiano	
Shrimp Prosciutto	\$15.00
grilled shrimp wrapped in prosciutto, served with arugula, bell pepper & black olives tossed in a lemon vinaigrette, topped with shaved parmigiano-reggiano & grilled bread	
Asparagus Prosciutto	\$12.00
grilled asparagus wrapped in prosciutto topped with shaved parmigiano-reggiano & balsamic reduction	
Bruschetta	\$10.00
chopped green & kalamata olives, cherry tomatoes, olive oil, red pepper flakes with ciabatta bread	
Cauliflower Calabrese	AVAILABLE OPTIONS
Grilled cauliflower, bell pepper, mushroom, onion, red pepper flakes topped with onion strings. Make it meal:	\$9.00
	Add Shrimp: \$9.00
	Add Steak: \$6.00
	Add Pork: \$6.00
	Add Bacon: \$4.00
	Add Fried Egg: \$1.00

PIZZA 9

Carne	\$15.00
san marzano, italian cheese blend, italian sausage & pepperoni	
Veggie	\$13.00
san marzano, italian cheese blend, black olive, sauteed mushroom, onion, red & green bell pepper	
Prosciutto e Frutta* (White Pizza)	\$15.00
fontina cheese, prosciutto di san daniele and your choice of sliced tart green apple or thin sliced cantaloupe white pizza	
Margherita	\$12.00
san marzano, italian cheese blend e fresh basil	
Giardiniera	\$14.00
san marzano, italian cheese blend, bacon, sopressata, topped with our house made giardiniera relish	

Bianco (White Pizza)	\$13.00
spicy italian cheese blend mixed with goat cheese, red pepper flakes, black pepper, topped with cherry tomato & fresh basil	
Prosciutto*	\$16.00
san marzano, italian cheese blend, prosciutto di san daniele, arugula, shaved parmigiano-reggiano, drizzled with olive oil	
Hot Honey Pepperoni	\$14.00
san marzano, italian cheese blend, pepperoni, drizzled with spicy hot honey	
American	\$15.00
san marzano, italian cheese blend, italian sausage, sauteed mushroom & onion	

SALAD 5

Hanny's Market	\$14.00
mixed greens, artichoke hearts, cherry tomatoes, avocado, mushroom, hard -boiled egg, hearts of palm, red onion, parmigiano-reggiano, tossed with dijon balsamic vinaigrette	
Roasted Beet	\$11.00
red & gold beets, arugula, pistachios, red onion, your choice of goat or gorgonzola cheese, tossed with lemon vinaigrette	
Marx	\$14.00
mixed greens, bacon, gorgonzola cheese, green apple, red onion tossed with apple cider vinaigrette	
Prosciutto Melon	\$12.00
arugula, melon, crispy prosciutto, shaved parmigiano-reggiano tossed with lemon vinaigrette	
Italian*	\$14.00
romaine, soppressata, peppadew peppers, tomatoes, black olives, red onion, shaved parmigiano-reggiano tossed with italian vinaigrette	

SALAD ADDITIONS 5

Shrimp	\$9.00
Steak	\$6.00
Pork	\$6.00
Prosciutto	\$6.00
Sopressata	\$5.00

ENTREES 3

Adams Street Chop	\$20.00
grilled boneless pork chop topped with gorgonzola cheese & red onion, served with mushrooms, asparagus and cherry tomatoes	
Tuscan Steak*	\$26.00
charred choice ribeye topped with your choice of gorgonzola cheese & arugula or sauteed mushrooms & onions served with new potatoes and onion strings	

Pork Milanese	\$16.00
thin pork breaded and fried, topped with a refreshing cucumber, radish sprout slaw, served with lemon butter sauce, grilled new potatoes and onion strings	

SANDWICHES 10

Hanny's Steak*	\$16.00
grilled steak, nueskes's bacon, fried egg, arugula & remoulade sauce on a ciabatta roll	

Pork Chop Calabrese	\$12.00
grilled boneless pork, mixed bell pepper, mushroom, onion, red pepper flakes on a ciabatta roll	

Sausage & Peppers	AVAILABLE OPTIONS
grilled spicy italian sausage, sauteed bell pepper & onion, melted fontina cheese, topped with pizza sauce on a ciabatta roll	\$12.00
	Add Our House Made Giardiniera:
	\$2.00

Panino*	\$13.00
prosciutto, sopressata, fontina cheese, arugula & italian vinaigrette on a ciabatta roll with a side of giardiniera relish	

Portobello	\$11.00
grilled portobello mushroom, sauteed onion, arugula, shaved parmigiano-reggiano & remoulade sauce on a ciabatta roll	

Grilled Italian Steak*	\$15.00
Grilled Steak, caramelized onion, arugula & creamy horseradish mascarpone sauce on a ciabatta roll	

Elsa's Pork Chop	\$14.00
grilled boneless pork in a spicy teriyaki sauce, green apples, sauteed onion, pecans & bleu cheese dressing on a ciabatta roll	

B.L.T.	AVAILABLE OPTIONS
nueske's bacon, romaine lettuce, tomato, hellmann's mayonnaise served on white, wheat or ciabatta roll	\$9.00
	Make It Supreme Add Avocado: \$3.00
	Add Cheese: \$2.00
	Add Hard-Boiled Egg: \$1.00

Porchetta*	\$13.00
boneless pork chop grilled in butter, sopressata, fontina cheese, black olives & onion on a ciabatta roll	

Grilled Cheese	AVAILABLE OPTIONS
fontina, cheddar & provolone on your choice of white or wheat bread served with a side of san marzano tomato sauce	\$9.00
	Add Bacon: \$4.00
	Add Avocado: \$3.00

SIDES 4

Crispy Onion Strings	AVAILABLE OPTIONS
lightly battered, garnished with parmigiano-reggiano, a squeeze of lemon and a side of remoulade sauce	\$5.00
	\$10.00

Gorgonzola Slaw		AVAILABLE OPTIONS
a creamy vinegar cabbage slaw with gorgonzola cheese and pistachios		\$4.00
		\$8.00
Cucumber Salad		\$4.00
cucumber, tomatoes and red onion in a tangy vinaigrette dressing		
Side Salad		\$5.00
mixed greens, tomato, cucumber, red onion, shaved parmigiano-reggiano, choice of dressing		
EXTRA SAUCE 6		
San Marzano Sauce		\$2.00
Giardiniera Relish		\$2.00
Remoulade		\$1.00
Bleu Cheese		\$1.00
Creamy Basil Parmesan		\$1.00
Hot Honey		\$1.00
DESSERTS 6		
Strawberry Long Cake		\$8.00
haagen dazs vanilla ice cream, fresh strawberries, graham cracker & whipped cream this frozen sweet treat is definitely not short on flavor!		
Tiramisu*		\$8.00
our version of the traditional italian "pick me up" dessert, starbucks coffee, ladyfinger & mascarpone custard dusted with cocoa		
Zeppole		\$8.00
italian doughnuts made fresh to order, deep fried golden, rolled in cinnamon sugar, topped with powdered sugar, served with chocolate or strawberry sauce		
Key Lime Tart		\$7.00
buttery graham cracker crust filled with a tart key lime filling, topped with whipped cream if you can find a tangier key lime let us know so we can try it!		
Cannoli		\$7.00
traditional italian dessert, crispy pastry filled with sweet creamy new york ricotta cheese, topped with chocolate chips and powdered sugar		
Chocolate Mousse*		\$7.00
house made creamy chocolate custard served with whipped cream & strawberries		

BEVERAGES 7	
Panna (Still)	\$3.50

Pellegrino (Sparkling)	\$3.50
Lemonade	\$3.00
Iced Tea	\$3.00
Arnold Palmer	\$3.00
Hot Tea	\$3.00
Coffee	\$3.00

SOFT DRINKS 5

Coke
Diet Coke
Sprite
Ginger Ale
Club Soda

JUICES 5

Cranberry
Grapefruit
Orange
Pineapple
Tomato

SPECIAL COCKTAILS 26

Classic Martini	\$7.00
gin or vodka, olives or vermouth, served up or on the rocks	
Classic Manhattan	\$9.00
Maker's mark bourbon, sweet vermouth, splash of bitters. Barrel aged 12	
Kentucky Reviver	\$13.00
hanny's select single barrel knob creek bourbon, cointreau, cocchi americano, lemon juice, orange twist served up	
Sidecar	\$12.00
maison rouge cognac, cointreau, lemon/lime with a sugared rim and a twist	
Linden Square	\$12.00
knob creek rye bourbon, aperol & sweet vermouth	

Bellini	\$12.00
prosecco sparkling wine & peach nectar	
Original Pimm's Cup	\$11.00
pimm's no. 1 liqueur, ginger beer, muddled orange, cucumber & apple	
Moscow Mule	AVAILABLE OPTIONS
vodka, ginger beer, muddled cucumber & lime	\$10.00
	Lost Mug Charge:
	\$30.00
Absent Minded	\$16.00
mata hari absinthe, ricard, st germain elderflower liqueur, agave nectar & bitters	
Huckleberry Lemonade	\$10.00
44 north huckleberry vodka, blue curacao, lemonade	
Maple Hook Manhattan	\$12.00
american whiskey, maraschino luxardo, maple syrup & lemon juice	
Pomegranate Julep	\$11.00
bulleit bourbon, maraschino luxardo, pomegranate molasses, ginger ale	
Aperocello	\$10.00
aperol, limoncello, club soda with muddled orange & lime	
Singapore Sling	\$11.00
beefeater gin, cherry brandy, lime juice, bitters & club soda	
Heckish Old Fashioned	\$14.00
hanny's select single barrel knob creek bourbon, muddled orange, lemon & lime, served with a cherry, lemon twist and a splash of ginger ale	
Ginger Creek	\$13.00
knob creek bourbon, canton french ginger liqueur, ginger beer	
George, Jim & Hanny's	\$16.00
st george absinthe, jim beam rye, st germain elderflower liqueur, agave nectar & bitters	
English Garden	\$15.00
hendrick's gin, st germain elderflower liqueur, muddled cucumber, served up	
The Last Word	\$15.00
beefeater gin, green chartreuse, maraschino luxardo, lime juice	
St Germain	\$13.00
grey goose la poire vodka, st germain elderflower liqueur topped with sparkling wine, served up	
Mojito	\$11.00
bacardi limon rum, gosling's dark rum, agave nectar, ginger ale, muddled mint and lime	
Aviation	\$12.00
beefeater gin, maraschino luxardo, crème de violette & lemon juice, served up	

French 75	\$13.00
beefeater gin, cointreau, lemon juice & sparkling wine	
Peartini	\$12.00
grey goose la poire vodka, disaronno amaretto & lemon juice, served up	
Caipirinha	\$11.00
cachaca brazilian rum, muddled lime, agave nectar & sugar rock candy	
Chartreuse Cooler	\$15.00
yellow chartreuse, orange juice, lemon juice and club soda	

SCOTCH 16

Johnnie Walker Gold Label Blended Reserve	\$26.00
Johnnie Walker Blue Label Blended Reserve	\$65.00
Dalwhinnie 15yr Highland Single Malt	\$22.00
Aberfeldy 12yr Highland Single Malt	\$14.00
Aberfeldy 21yr Highland Single Malt	\$40.00
Glenkinchie 12 Yr Lowland Single Malt	\$19.00
Lagavulin 16yr Islay Single Malt	\$32.00
Laphroaig 10yr Islay Cask Strength	\$16.00
Macallan 12yr Highland Single Malt	\$17.00
Macallan 18yr Highland Single Malt	\$50.00
Oban 14 Yr Highland Single Malt	\$25.00
Glenlivet 12yr Speyside Single Malt	\$16.00
Glenlivet 18yr Speyside Single Malt	\$24.00
Glenlivet XXV (25yr) Speyside Single Malt	\$62.00
Balvenie 12yr Doublewood Single Malt	\$19.00
Balvenie 21yr Speyside Portwood Finish	\$50.00

WHISKEY & BOURBON 16

Hanny's Single Barrel Knob Creek Reserve	\$13.00
Booker's Rare Uncut / Unfiltered Bourbon	\$20.00
Blanton's Original Single Barrel Bourbon	\$15.00

Knob Creek Kentucky Straight Bourbon	\$11.00
Baker's Small Batch Kentucky Bourbon	\$15.00
Knob Creek Rye Whiskey	\$11.00
Bulleit Frontier Bourbon Whiskey	\$11.00
Basil Hayden Kentucky Straight Bourbon	\$15.00
Woodford Reserve Kentucky Straight Bourbon	\$15.00
Hirsch 8yr Small Batch Straight Bourbon	\$25.00
Maker's 46 Kentucky Straight Bourbon	\$10.00
Gentleman Jack Tennessee Whiskey	\$13.00
Jack Daniel's Single Barrel Select	\$15.00
Jim Beam Rye Pre-Prohibition Kentucky Straight	\$10.00
Wild Turkey Straight Rye Whiskey	\$10.00
Redbreast 12yr Single Still Irish Whiskey	\$14.00

TEQUILA & MISCAL 8

Don Julio Anejo	\$15.00
Don Julio Blanco	\$14.00
Espolon Blanco	\$12.00
Espolon Reposado	\$12.00
Tres Generaciones Anejo	\$11.00
Casa Noble Anejo	\$15.00
El Silencio Mezcal Joven	\$16.00
Herradura Silver	\$10.00

COGNAC 6

Calvados Boulard Pays D'auge V.S.O.P.	\$15.00
Courvoisier V.S.	\$13.00
Remy Martin Louis XIII	\$350.00
Remy Martin V.S.O.P.	\$17.00
Hennessy V.S.O.P.	\$17.00

Maison Rouge V.S.O.P.

\$9.00

SPARKLING 2

Prosecco / Italy / Bianca Vigna	AVAILABLE OPTIONS
a crisp, dry & refreshing bubbly with floral nuances	\$10.00
	\$36.00

Blanc de Blancs / France / Varichon & Clerc	AVAILABLE OPTIONS
sparkling wine made primarily from chardonnay, apple & vanilla flavors, dry	\$11.00
	\$40.00

WHITE 6

Chardonnay / California / Bishop's Peak	AVAILABLE OPTIONS
intense aroma of green apple & lemon zest, great minerality with a bright finish	\$10.00
	\$36.00

Pinot Grigio / Italy / Caldaro	AVAILABLE OPTIONS
high altitude plantings lead to a medium bodied wine with pear flavors & racy acidity	\$10.00
	\$34.00

Sauvignon Blanc / New Zealand / Twin Islands	AVAILABLE OPTIONS
classic kiwi style, tropical fruits, citrus peel & fresh herbs, finishes with a hint of grapefruit	\$10.00
	\$36.00

Riesling / Germany / Dr. Loosen	AVAILABLE OPTIONS
bright pear, mango & apricot flavors, crisp acidity	\$9.00
	\$32.00

Verdejo-Viura / Spain / Las Brisas	AVAILABLE OPTIONS
white flowers, tangerine & melon with a clean citrus finish	\$9.00
	\$32.00

Moscato d' Asti / Italy / Bricco Riella	AVAILABLE OPTIONS
slightly effervescent with melon, light and easy	\$10.00
	\$32.00

ROSÉ 2

Rose of Malbec Sparkling / Argentina / Reginato	AVAILABLE OPTIONS
a fruit driven rose of malbec made in the "champagne method"	\$11.00
	\$40.00

Rose of Grenache / California / Hogwash	AVAILABLE OPTIONS
pale strawberry with orange, lime & rose petal notes, dry	\$10.00
	\$36.00

RED 6

Pinot Noir / California / Sean Minor	AVAILABLE OPTIONS
central coast medium bodied with floral & cherry components, elegant finish	\$10.00
	\$36.00
Zinfandel / California / Grayson	AVAILABLE OPTIONS
raspberry & strawberry with black pepper & cinnamon notes	\$9.00
	\$32.00
Shiraz-Viognier / Australia / Yalumba	AVAILABLE OPTIONS
mixture of plum, blueberry, white pepper & spiciness	\$9.00
	\$32.00
Malbec / Argentina / La Posta	AVAILABLE OPTIONS
single vineyard wine with flavors of black cherry, dark chocolate & spice notes	\$10.00
	\$36.00
Merlot / California / Opolo	AVAILABLE OPTIONS
ripe cherry & berry coupled with subtle oak overtones	\$9.00
	\$32.00
Cabernet Sauvignon / California / Matthew Fritz	AVAILABLE OPTIONS
blackberry, plum & spicy licorice, smoky finish	\$10.00
	\$36.00

THE 1960'S 1

Chappellet (EST 1969) 2015 Chardonnay	\$69.00
lemon, apple, pineapple & nectarine with hints of nutmeg, butter, cinnamon & orange blossom	

THE 1970'S 3

Chateau Montelena (EST 1972) 2014 Chardonnay	\$93.00
peach, pear and cloves dominate the nose amidst a fury of floral and honeysuckle	
Poseidon Vineyard (EST 1973) 2014 Pinot Noir	\$63.00
aromas of cherry & cola with hints of fruit, undertones of plum, silky in texture	
Green & Red (EST 1977) 2013 Zinfandel "Tip Top"	\$63.00
dark cherry & raspberry aromas spiced with bay laurel	

THE 1980'S 2

Cain (EST 1980) NV13 Cuvee	\$63.00
50% merlot blend is soft and approachable, black & red cherry flavors, seamless finish	
Honig (EST 1982) 2014 Cabernet Sauvignon	\$88.00
bright blackberry, red plum & raspberry, black tea spiced with toasty oak and a long finish	

THE 1990'S 2

Biale (EST 1991) 2015 Zinfandel "Black Chicken"	\$88.00
black cherry, strawberries, creme fraiche, brown spices & bread pudding	
Hourglass (EST 1997) 2015 HG3	\$100.00
merlot & cabernet with italian varieties, roasted hazelnut, blackberries, ripe plum & cedar	

THE 2000'S 2

Hall (EST 2005) 2016 Sauvignon Blanc	\$48.00
lemon zest & green mango are interwoven with enticing notes of white jasmine	
Bonanno (EST 2004) 2014 Cabernet Sauvignon	\$55.00
blueberries & blackberries, flavors of dark fruit & currants, well balanced	

THE 2010'S 2

Matthew Wallace (EST 2012) 2014 Cabernet Sauvignon	\$148.00
lush red fruit &soft, velvety tannins, finishing with earthy tobacco notes	
Band of Vintners (EST 2014) 2015 Cabernet Sauvignon	\$73.00
juicy black fruits with a spicy undertone, vanilla cream finish	

CHAMPAGNE 4

Moet & Chandon	AVAILABLE OPTIONS
	\$80.00
	Split: \$21.00
Pommery Pop	\$21.00
Dom Perignon	\$290.00
Roederer Cristal Brut	\$495.00

BEER 26

Four Peaks Kilt Lifter - Tempe, AZ	\$6.00
Four Peaks Peach Ale -Tempe, AZ	\$6.00
Huss Orange Blossom - Tempe, AZ	\$6.00
Huss Koffee Kolsch - Tempe, AZ	\$6.00
Barrio Blonde - Tucson, AZ	\$6.00
Oak Creek Nut Brown - Sedona, AZ	\$6.00
Sierra Nevada Pale Ale - Chico, CA	\$6.00
Odell IPA - Fort Collins, CO	\$6.00

Goose Island IPA - Chicago, IL	\$6.00
Goose Island Green Line - Chicago, IL	\$6.00
Woodchuck Granny Smith - Middlebury, VT	\$6.00
Paulaner Hefeweizen - Munich, DE	\$8.00
Dos Equis Amber - Monterrey, MX	\$6.00
Stella Artois - Leuven, BE	\$6.00
Chimay Blue - Chimay, BE	\$9.00
Duvel - Breendonk, BE	\$9.00
Peroni - Rome, IT	\$6.00
Bass Ale - Burton upon Trent, UK	\$6.00
Harp - Dublin, IE	\$6.00
Guinness - Dublin, IE	\$7.00
Boddington's - Manchester, England	\$7.00
La Fin du Monde - Quebec, CA	\$8.00
Grolsch - Enschede, NL	\$8.00
Heineken Light - Amsterdam, NL	\$6.00
Pilsner Urquell - Pilsen, CZ	\$6.00
Kaliber N/A - Dublin, IE	\$6.00

SALADS 1

Nine Hot Little Tomatoes	\$5.00
Nine Miniature Tomatoes, Red Pepper Flakes, Red Onion, Crumbled Bleu cheese and Lemon dressing	

PLATES 2

Pork Chop*	\$15.00
Marinated Grilled Thick Hunk of Charred Pork, served with Asparagus, Peppadew Peppers and Alfredo Potatoes	
Nice Little Steak, Nice Little Salad, Nice Little Potatoes*	\$11.00

DESSERT 2

Supper Sunday with a Cherry	\$5.00
With your choice of Root Beer, Chocolate or Strawberry Syrup	

Strawberries and Cream

\$5.00

COCKTAILS 2

Corpse Reviver #1

\$8.00

Brandy, Calvados, Sweet Vermouth served in a martini glass

Under The Sheet

\$8.00

Cognac, White Rum, Cointreau, Lemon juice, Agave Nectar, served in a martini glass

WINE 2

White

AVAILABLE OPTIONS

Ask your server for our current selection

Glass: \$5.00

Bottle: \$18.00

Red

AVAILABLE OPTIONS

Ask your server for our current selection

Glass: \$5.00

Bottle: \$18.00