

dōma

Happy Hour Menu

6.00 pm to 8.00 pm

Mon - Fri

all wines by the glass, beers, signature & classic cocktails

HALF OFF

Bites

zeppola dōma, artisanal italian salame, sweet provolone cheese \$5

fried calamari, lemon mayonnaise \$5

arepa, lobster, guacamole \$7

grilled mediterranean octopus, caper, taggiasca olive, tomato \$8

Mini Piadina, prosciutto, stracciatella, arugula \$6

wine by the glass

prosecco - Conte Loredan Gasparini, Veneto, Asolo docg, NV \$ 6.50

sauvignon blanc - Ronco Blanchis, Friuli, 2016 \$ 6.50

fiano d'avellino - Fonzone, Campania, 2017 \$ 7.50

chardonnay - Elena Walch, Alto Adige, 2017 \$ 7

pecorino - Marramiero, Abruzzo, 2017 \$ 6.50

negramaro rosé - Cantele, Puglia, 2017 \$ 6.50

pinot nero - Maculan, Veneto, 2016 \$ 7

montepulciano d'abruzzo - Torre dei Beati, Abruzzo, 2015 \$ 6.50

chianti classico riserva - Casale dello Sparviero, Tuscany, 2013 \$ 6.50

super tuscan - Tua Rita "Rosso dei Notri", Tuscany, 2016 \$ 7

dōma

signature cocktails \$ 6.50

wynwood tracks

vodka, st. germain, ginger liqueur, raspberry, passion fruit

southernmost

bourbon, vanilla, amaretto disaronno, meyer lemon

the alchemist

beefeater gin, peach, white vermouth, basil, lemon juice, egg white

nairobi's sunset

olmeca altos blanco tequila, gracias a dios mezcal, mango,
orange marmelade, lime juice, angostura

pink flamingo

white rhum, campari, pineapple, honey water

classic cocktails \$ 6.50

spritz

aperol, prosecco, soda water

negroni

tanqueray gin, antica carpano, campari

mojito

white rhum, lime juice, mint, club soda

margarita

don julio blanco, triple sec, lime juice

caipirinha

cachaça, lime, sugar

pisco sour

pisco, lemon juice, egg white

old fashion

bourbon, sugar, angostura

manhattan

rye whiskey, cocchi vermouth di Torino, angostura

cosmopolitan

vodka, cointreau, cranberry juice

italian moscow mule

amaro del capo, ginger beer, lime juice