

Wine Selections • \$6.50

BUBBLES:

Torre Oria Cava Brut
Requena, Spain NV

WHITE:

Basa Verdejo/Viura/Sauvignon Blanc
Rueda, Spain '07

Claris Pinot Grigio
Delle Venezie, Italy '10

Cave de Tain Marsanne
Collines Rhodaniennes, France '07

Domaine Coste-Caumartin
Bourgogne, France '06

Fidélitas Sémillon
Columbia Valley, Washington '08

ROSÉ:

Moulin de Gassac 'Guilhem'
Pays d'Hérault, France '11

RED:

Château Roustaing 'Réserve'
Bordeaux, France '09

Tenuta Grandi & Gabana
Refosco dal Peduncolo Rosso, Italy '09

Domaine des Lauribert
Côtes du Rhône, France '09

Pó de Poeira
Douro, Portugal '06

St. Bartholomew Cabernet Sauvignon
Columbia Valley, Washington '08

Draft Beer • \$4.00

DAILY SELECTION

ask your server for today's selection

Happy Hour Pairing Menu

Daily 3pm – 6pm

Food and Wine • \$7

Each item is served with a 2.5oz pairing.
(Item without pairing • \$5 each)

GORGONZOLA STUFFED DATES

with pine nuts and saba

Wine: Olivares 'Altos de la Hoya' Monastrell
Jumilla, Spain '09

CALAMARI

with moroccan tomato aioli

Wine: Fico Extra Dry
Prosecco, Italy NV

CHICKEN LIVER MOUSSE with sherry-vanilla gastrique

Wine: Bacarles 'Gran Vino Sanson'
Malaga, Spain NV (1.5oz)

BRUSCHETTA

*with pomodoraccio tomatoes, hand-pulled
mozzarella, torn basil and 10 year old
balsamic*

Wine: Château Magneau
Graves, France '10

Food and Wine • \$10

Each item is served with a 2.5oz pairing.
(Items without pairing • \$8 each)

SMOKED SALMON RILLETTES

*with preserved lemons, capers
and red onion*

Wine: Valdo Sparkling Rosé
Valdobbiadene, Italy NV

CHAMPAGNE STEAMED MUSSELS

*with neuske's bacon lardons, rosemary
and dijon cream*

Wine: Fico Extra Dry
Prosecco, Italy NV

MINI BAKED BRIE

*with apricot preserves, candied walnuts,
caramelized onions, grapes and
housemade crackers*

Wine: Bodegas Franco-Españolas 'Diamante'
Rioja, Spain '10

Cheese and Wine • \$7

Each cheese is served with
a 2.5oz pairing.
(Cheese without pairing • \$5 each)

PECORINO SARDO GRAN CRU, SHEEP'S MILK *with a drizzle of saba*

Wine: Olivares 'Altos de la Hoya'
Monastrell . Jumilla, Spain '09

DÉLICE DE BOURGOGNE, COW'S MILK & CREAM

with pomegranate molasses

Wine: Kindzmarauli Marani 'Original'
Saperavi . Kakheti, Georgia '08

FROMAGER D'AFFINOIS PEPPER, COW'S MILK & CREAM *with pear mostarda • 6*

Wine: Bodegas la Cartuja
Priorat, Spain '09

ROQUEFORT COCCINELLE, RAW SHEEP'S MILK

with toasted hazelnuts

Wine: Quinta do Infantado
Porto, Portugal '00 (1.5 oz.)

Dessert • \$1.50 Each

SEA SALT CARAMELS

**happy hour prices are for dine in only*