

sparkling/white

- Adami 'Garbel' Prosecco**, Italy NV 10
- Laurent-Perrier "Brut"**, Champagne, France 18*
- Roederer Estate "Brut"**, Anderson Valley 12
- Secco Italian Bubbles**, Brut Rose, Italy 8
- William Fevre 'Champs Royaux'** 12
Chablis (Chardonnay), France 2008
- Luli Chardonnay**, Santa Lucia Highlands 2009 12
- Sigalas Asirtiko/ Athiri**, Santorini, Greece 2009 12
- Pionero Macereto, Albarino**
Rias Baixas, Spain 2009 12
- J.M. Brocard 'Saint Bris'** Sauvignon Blanc,
France 2009 10
- Leth**, Gruner Veltliner Wagram,
Austria 2010 10
- Scarpetta Pinot Grigio**, Friuli, Italy 2009 12
- Schloss Schonborn, 'Dry Estate Reisling'** 12
Rheingau, Germany 2009
- Domaine Magellan**, Languedoc-Roussillon 2008 10
- Chateau Massaya 'Rose'** Tanil Estate 9
Bekaa Valley, Lebanon 2010

red wine

- Nicolas Rossignol Bourgogne 'Pinot Noir'**
Burgundy, France 2008 15*
- Stoller 'Pinot Noir'**, Dundee Hills,
Oregon 2008 14
- Chateau de la Chaize Cru Beaujolais**,
Brouilly, France 2008 14*
- Vietti Barbera d'Asti 'Tre Vigne'**, Italy 2008 14
- Vietti Perbacco Nebbiolo**, Langhe, Italy 2008 14*
- Amavi Syrah** Walla Walla, Washington 2009 14
- Calathus**, Mendoza, Argentina 2008 13
- Chateau La Croix Moniduc** Bordeaux,
France 2008 10
- Chappellet Mountain 'Cuvee'**, Napa 2009 18*

* Items are not available for Happy Hour promotion

bar snacks

- Bruschetta** 9
Goat Milk Ricotta, Roasted Tomato, Baguette
- Roasted Shishito Peppers** 9
Fleur de Sel
- Beer Battered Fish and Chips** 12
Housemade Tartar
- Seafood Potstickers** 12
Chile-Citrus Soy
- Mussels and Fries** 13
Andouille, Tomatoes, Aioli and Crispy Fries
- Chicken Pot Pie** 12
Farm Fresh Vegetables, White Truffle Oil
- Akaushi Beef Corndogs** 12
Whole Grain Mustard, Pomegranate Ketchup
- Tenderloin Brochette** 13
Caramelized Onion, Arugula, Maytag Fondue
- Cheese Plate** 16
Quince Paste, Candied Pecans, Fresh Honey

specialty cocktails

- Mint Julep** 8
Bourbon, Mint, Sugar
- Soviet Sunrise** 10
Lukosowa Vodka, Lime, Agave, Pama, Soda
- Agave Nectar Margarita** 8
El Jimador Blanco, Agave Nectar, Lime
- Blood Orange Margarita** 9
El Jimador Blanco, Blood Orange, Lime, Salt
- Cucumber Margarita** 9
El Jimador Blanco, Cucumber, Cayenne, Lime
- French 76** 10
Citadelle Gin, St. Germaine, Lemon, Champagne
- Paloma** 8
El Jimador Blanco, Grapefruit, Soda
- Strawberry Mojito** 10
Bacardi Silver Rum, Strawberry, Sugar, Mint
- Elderflower Royale** 10
Sparkling Wine, Brown Sugar, St. Germaine and Bitters
- Texas Wildflower** 10
Lukosowa Vodka, Grapefruit Juice, St. Germaine,
Barcode Lavender Bitters

Happy Hour: 50% off 5-7pm | M - F