

Happy Hour

Monday-Friday 4-8pm

Beer \$3 / Sangria \$5

Tier One - Glass \$7 / Bottle \$25

Sparkling

Carmina, Prosecco Extra Dry "Loggia", N.V., Italy
Marchesi "Felice", Moscato d'Asti, 2017, Italy (Sweet)

White

Cape Mentelle White Blend, Australia, 2017
Crazy Creatures Grüner Veltliner, Austria, 2017
Collevento "921" Pinot Grigio, Italy, 2017

Rosé

Laidiere Cuvee Amazon, Bandol, 2018

Red

Bodegas Borbore "AYA" Malbec, Argentina, 2015
Collevento "921" Merlot, Italy, 2017
Stefano Accordini Valpolicella Classico, Italy 2016

Tier Two - Glass \$10 / Bottle \$35

Sparkling

Isaac Fernandez "Biutiful" Cava Brut, N.V., Spain
Ruhmann-Schutz Cremant d'Alsace, N.V., France

White

La Hargue White Bordeaux, France, 2018 (Semi-Sweet)
Chalone Vineyards Chardonnay, California, 2015
Travaglino Ramato Pinot Grigio, Italy, 2017

Rosé

Out East, Provence, 2018

Red

Hearst Petit Sirah, Paso Robles, California, 2016
Stefano Accordini Valpolicella Ripasso, Italy, 2016
Viña Albina Rioja Crianza, Spain, 2015

Snacks

Garlic Bread Basket • 3 Chickpea Hummus • 5
Marcona Almonds • 5 Margherita Flatbread • 7
Castelvetro Olives • 3 **Add Pepperoni +2**
Truffle-Parm Fries • 4 Cheese Plate • 15
Truffle-Parm Popcorn • 2 (Brie, Gouda, Manchego)

House Made Churros • 4

Chocolate or Caramel Dip