

## **Wine Selections • \$6.50**

### **BUBBLES:**

**Torre Oria Cava Brut**  
*Requena, Spain NV*

**Valdo Rosé**  
*Valdobbiadene, Italy NV*

### **WHITE:**

**Claris Pinot Grigio**  
*Delle Venezie, Italy '10*

**Domaine Guindon 'Sur Lie' Muscadet**  
*Coteaux de la Loire, France '10*

**Bodegas Franco-Españolas 'Diamante'**  
*Rioja, Spain '10*

### **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: Brand Cabernet Sauvignon  
Columbia Valley, Washington '09

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

Wine: Kindzmarauli Marani Saperavi  
Kakheti, Georgia '08

### ROQUEFORT COCCINELLE, RAW SHEEP'S MILK

*with toasted hazelnuts*

Wine: Bacarles 'Gran Vino Sansón'  
Málaga, Spain . NV (1.5oz)

## Dessert • \$1.50 Each

### SEA SALT CARAMELS

*\*happy hour prices are for dine in only*