



# HAPPY HOUR

Monday - Thursday 4:00 - 7:00 pm  
Sunday 1:00 - 4:00 pm

## \$5.00 Happy Hour Glasses

### Red Wine

2014 Trellis, Red Blend  
2015 Trellis, Red Blend  
2014 Drumheller, Merlot

### White Wine

2015 Licia Albariño  
2014 Hidden Crush Chardonnay

### Sparkling

Secco Prosecco

## Wine & Cheese Packages

2 glasses of any happy hour wine +  
Domestic cheese for one  
18.75

2 glasses of any happy hour wine +  
Import cheese for one  
19.75

## Happy Hour Appetizers

Chips and House made Salsa

\$5.00

Organic Hummus w/ Roasted

Red Pepper Tapenade served w/ Naan, Carrots, & Baguettes  
\$6.00

Baked Brie

Cranberries, walnuts, honey and toasted baguette  
\$15.00

Charcuterie Plate

MEATS ONLY: Includes: Seven different types of charcuterie; Dijon  
Mustard, served with perfect accompaniments to pair.  
\$15.00

## Half Price Bottles

*Boxwood Red Wine* 1/2 price

**Trellis Red Blend, 2014** \$16.00  
Middleburg, Virginia

**Trellis Red Blend, 2015** \$16.00  
Middleburg, Virginia

### Red Wine

**Tua Rita Rosso, Red Blend 2015** \$22.50  
Tuscany, Italy

**Earthquake, Cabernet Sauvignon 2014** \$27.50  
Lodi, California

**Tortoise Creek, Pinot Noir 2015** \$15.00  
Clarksburg, California

**Torres 5G, Garnacha 2014** \$17.50  
Aragon, Spain

**Cortenova, Montepulciano d'Abruzzo** \$15.00  
2013  
Montepulciano, Italy

### White Wine

**Dante, Chardonnay 2015** \$14.00  
Oakville, California

**Barboursville, Viognier 2014** \$25.00  
Barboursville, Virginia

**Clean Slate, Riesling 2015** \$15.00  
Mosel, Germany

**Jean Touzot, Chardonnay (unoaked)** \$17.00  
Burgundy, France

**Moulin Sancerre, Sauvignon Blanc** \$22.00  
Sancerre, France

**Banfi La Pettegola, Vermentino 2016** \$20.00  
Montelcino, Italy

\*in house specials only\*