



# HAPPY HOUR

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

## \$5.00 Happy Hour Glasses

### Red Wine

2014 Boxwood, Red Blend

2014 Trellis, Red Blend

2014 Milbrandt, Merlot

### White Wine

2015 Licia Albariño

2014 Hidden Crush Chardonnay

### Sparkling

Secco Prosecco

## Half Price Bottles

*Boxwood Red Wine* 1/2 price

**Trellis Red Blend, 2014**  
Middleburg, Virginia \$14.50

**Boxwood Red Blend, 2014**  
Middleburg, Virginia \$19.50

### Red Wine

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

**True Myth, Cabernet Sauvignon 2014**  
Paso Robles, California \$23.00

**Terres d'Avignon, Grenache, Syrah**  
Cotes du Rhone, France \$16.50

**Andrew Rich, Pinot Noir 2013**  
Willamette Valley, Oregon \$26.00

**Torres 5G, Garnacha 2014**  
Aragon, Spain \$16.00

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

### White Wine

**St Kilda, Chardonnay 2015**  
South Eastern, Australia \$15.00

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

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

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

**Carne Humana, White Blend 2014**  
Napa Valley, California \$17.50

### Sparkling Wine

**Colmant Brut Reserve, NV**  
South Africa \$23.50

## 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

Mixed Nuts

\$2.50

Bruschetta & Parmesan Crostini

\$6.00

Organic Hummus w/ Roasted

Red Pepper Tapenade served w/ Naan, Carrots, & Baguettes

\$6.00

Charcuterie Plate

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

\$15.00