

3 **HAPPY HOUR**

Monday-Tuesday 4p-7p  
 Wednesday 5-9p  
 Thursday 4p-7p  
 Sunday 1p-4p



1/2 price  
 bottles of wine

**\$5.00 Happy Hour Glasses**

**Red Wine**

2015 Trellis, Red Blend  
 2015 Topiary, Red Blend  
 2015 Drumheller, Merlot

**White Wine**

2015 Licia Albarino  
 2016 Hidden Crush Chardonnay

**Sparkling**

Cote Mas Brut Rose

**Half Price Bottles**

1/2  
 price Reg

**Sparkling Wine**

NV Clara C Fiori Di Prosecco, Glera \$16.00 \$32  
 Veneto, Italy

**White Wine**

Dante, Chardonnay 2014 \$15.00 \$30  
 Oakville, California

Barboursville, Viognier 2015 \$25.00 \$50  
 Barboursville, Virginia

Clean Slate, Riesling 2015 \$15.00 \$30  
 Mosel, Germany

Banfi Perregola, Vermentino 2016 \$20.00 \$40  
 Montalcino, Italy

Finca Montepedroso, Verdejo 2014 \$17.00 \$34  
 Rueda, Spain

Benvolio, Pinot Grigio \$16.50 \$33  
 Friul-Vanazia, Italy

Lexicon, Sauvignon Blanc \$16.00 \$32  
 Marlborough, New Zealand

**Red Wine**

Tortoise Creek, Pinot Noir \$16.00 \$32  
 Clarksburg, California

Runquist 1448, Red Blend 2015 \$22.50 \$45  
 Clarksburg, California

Torres 5G, Garnacha 2015 \$17.50 \$35  
 Aragon, Spain

Delas Chotes du Rhone, Grenache, \$22.50 \$45  
 Sirah 2015  
 Rhone Valley, France

Ghostrunner, Red Blend 2016 \$19.00 \$38  
 St. Helena, California

**Boxwood Red Wine**

Trellis Red Blend, 2015 \$16.00 \$32  
 Middleburg, Virginia

Trellis Red Blend, 2014 \$16.00 \$32  
 Middleburg, Virginia

\*Half Priced Bottles are not subject to \$10 off\*

**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 Salsa  
 \$5.00

Organic Hummus w/ Roasted  
 Red Peppers Served w/ naan, carrots &  
 baguette  
 \$6.00

Baked Brie w/ cranberries, walnuts, and  
 honey, served with baguette  
 \$15.00

**Charcuterie Plate**

MEATS ONLY: Includes: Americano Prosciutto,  
 Boar Salami, Spicy Coppa, Rioja Chirizo, Duck  
 Saucisson, Beef Bresaola, Black Truffle Salami;  
 Dijon Mustard, served with perfect  
 accompaniments to pair.  
 \$15.00