

happy hour

— CHEESE —

each selection 6
all four 20

DÉLICE DE BOURGOGNE
TRIPLE CRÈME *soft*
pasteurized cow/france

BARELY BUZZED *firm*
pasteurized cow/utah

MANCHEGO 9 MONTH
AGED *semi-firm*
raw sheep/spain

GARROTXA GOAT *firm*
pasteurized goat/spain

served with house-made
preserves & toasted
baguette

— SMALL BITES —

GREAT LAKES SMOKED
TROUT DIP swiss yogurt,
garlic aioli, sea salt
lavash, english
cucumbers 9

MARCONA ALMONDS
smoked paprika 5

WARM MARINATED OLIVES
spicy olive oil 5

— VINS DE MAISON —

house sparkling,
rosé, white or red 6

— WINE FLIGHTS —

\$5 OFF ANY
WINE FLIGHT

— SANGRIA —

CARAFE OF SANGRIA
small 15 large 25

WINE & CHEESE 10

enjoy a glass of house
wine and choice of one
cheese, house-made
preserves & toasted
baguette

— COCKTAIL —

COCKTAIL DU JOUR 7
ask your bartender

— BIÈRE —

BIÈRE DU JOUR 5
ask your bartender

monday through saturday
4:30 pm to 6:30 pm

EXECUTIVE CHEF SHAUN CONNOLLY