

HAPPY HOUR

Enjoy these specially priced wines, cocktails and flatbreads in the Wine Bar Monday through Thursday from 3 to 6 PM.



\$6 WINE (150 / 160 cal per 6-oz)

WHITES/ROSÉ

Santa Julia, Pinot Grigio, Mendoza, Argentina '22/'23
Jean-Luc Colombo 'Cape Bleue', Dry Rosé, France '22/'23
Narrative, Chardonnay, California '22

REDS

Screen Press, Pinot Noir, California '20
Tilia, Malbec, Mendoza, Argentina '22/'23
Acquisition, Cabernet Sauvignon, California '21

\$6 SANGRIA

Red or white with fresh fruit (200 cal)

\$7 COCKTAILS

ROSÉ LEMONADE

Ketel One Botanical Grapefruit & Rose Vodka, Royal Post Rosé, lemon (210 cal)

SPARKLING COSMO

Tito's Handmade Vodka, orange liqueur, cranberry, Riondo Prosecco (150 cal)

BOURBON ICED TEA

Jim Beam Kentucky Straight Bourbon Whiskey, freshly brewed iced tea, lemon, mint (180 cal)

\$12.5 GLASS OF WINE + FLATBREAD

Select a glass of wine above and a flatbread below **GLUTEN-SENSITIVE** (add 20 cal) +2

PESTO CHICKEN AND FRESH MOZZARELLA

balsamic cipollini onions, wood-grilled red peppers, arugula (510 cal)



HOUSEMADE MEATBALL AND BABY KALE

cipollini onions, spicy pepper relish (590 cal)

PHILLY CHEESESTEAK

beef tenderloin, cipollini onions, wood-grilled red peppers, provolone cheese sauce (540 cal)

ROASTED TOMATO

mozzarella, Parmesan, basil (440 cal)

ALL-NATURAL PEPPERONI

roasted tomato, mozzarella, Parmesan, basil (580 cal)



CHIPOTLE BBQ SHRIMP

grilled pineapple, feta cheese, wood-grilled poblano peppers (490 cal)

TO SHARE

LUMP CRAB CAKE

Maryland-style, mustard sauce (290 cal)

15.5

SLOW-ROASTED MEATBALLS

porcini-dusted veal, pork, grass-fed beef, tomato-basil sauce, brick-oven bread (580 cal)

11

GRILLED ARTICHOKEs WITH PRESERVED LEMON HUMMUS

celery hearts, radishes, brick-oven bread, green olives (580 cal)

13.5

AVOCADO TOAST

wood-grilled sourdough, toybox tomatoes, sliced chives, 15-year aged balsamic (390 cal)

10



SWEET POTATO SKILLET

mashed sweet potato, maple-pecan streusel (580 cal)

7.5

KOREAN BBQ BABY CARROTS

gochujang chili paste, honey, ginger, sesame seeds (280 cal)

7.5

LOADED POTATO SKILLET

provolone cheese sauce, bacon, chives (520 cal)

7.5



Our favorites

SEASONAL COCKTAILS

HAWAIIAN PINEAPPLE COSMOPOLITAN

13.5

New Amsterdam Pineapple Vodka, orange liqueur, cranberry (230 cal)

ESPRESSO MARTINI

13

Tito's Handmade Vodka, Caffè Borghetti Espresso liqueur, freshly brewed espresso (360 cal)

CUCUMBER BASIL SMASH

12

Prairie Organic Cucumber Vodka, white cranberry, cucumber, basil, lime (230 cal)

PEACH RIESLING MULE

12.5

Prüm Riesling, Ketel One Botanical Peach & Orange Blossom Vodka, ginger beer, lime (180 cal)



COUNT ME GIN

15

Gunpowder Irish Gin, ginger liqueur, fresh sour, coconut (330 cal)



STRAWBERRY HIBISCUS MARGARITA

14

strawberry-infused Calirosa 'Rosa Blanco' Tequila, orange liqueur, fresh sour, hibiscus tea (210 cal)

PATRÓN PALOMA

16

Patrón Silver Tequila, grapefruit liqueur, fresh sour, Betty Buzz grapefruit soda (210 cal)

OLD HAVANA

16

Ron Zacapa 23 Grand Reserva Rum, Riondo Prosecco, fresh sour, angostura bitters, mint (250 cal)

NEW OLD FASHIONED

14

Woodford Reserve Kentucky Straight Bourbon Whiskey, orange peel, amarena cherry (180 cal)



BROTHER'S BOURBON & BERRIES

15.5

Brother's Bond Straight Bourbon Whiskey, housemade mixed berry syrup, grilled lemon (200 cal)

WINE BAR FLIGHTS

Also available by the glass and bottle.



(230 cal)

PASO ROBLES FLIGHT

9 OZ FLIGHT • \$20

A TRIO OF WINES FROM PASO ROBLES, CALIFORNIA

PESSIMIST BY DAOU, RED BLEND, Paso Robles '22

DAOU, CABERNET SAUVIGNON, Paso Robles '22

AUSTIN HOPE, CABERNET SAUVIGNON, Paso Robles '22

(230 cal)

DRINK THEM BEFORE THEY'RE FAMOUS

9 OZ FLIGHT • \$18

COLLABORATION BETWEEN SARAH JESSICA PARKER
AND INVIVO WINES

INVIVO X 'SJP', SAUVIGNON BLANC, Marlborough, New Zealand '23

INVIVO X 'SJP', ROSÉ, France '23

INVIVO, PINOT NOIR, Central Otago, New Zealand '21

BUZZ-FREE \$9

GRAPEFRUIT GROVE

Seedlip Grove 42, Betty Buzz grapefruit soda, fresh sour, basil (70 cal)

BOTANICAL SMASH

Seedlip Garden 108, white cranberry, cucumber, lime (80 cal)