



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

Jean-Luc Colombo 'Cape Bleue', Dry Rosé, France '22/'23

Narrative, Chardonnay, California '21

REDS

Screen Press, Pinot Noir, California '20

Tilia, Malbec, Mendoza, Argentina '22

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)

* ROASTED MUSHROOM

portabella, shiitake, goat cheese, truffle oil, green onions (560 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

* CARAMELIZED BRUSSELS SPROUTS

applewood smoked bacon, 15-year aged balsamic (270 cal)

7.5

CHIPOTLE POTATO SKILLET

provolone cheese sauce, bacon, chives (520 cal)

7.5

KOREAN BBQ BABY CARROTS

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

7.5

* Our favorites

SEASONAL COCKTAILS

HAWAIIAN PINEAPPLE COSMOPOLITAN

13.5

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

* APPLE BOURBON INFUSION

13

apple and cinnamon infused Bulleit Kentucky Straight Bourbon Whiskey, lemon, angostura bitters (230 cal)

CUCUMBER BASIL SMASH

12

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

BUTTERFLY BLISS MARTINI

11

Bombay Sapphire Gin, butterfly pea flower, lemon (160 cal)

* BLOOD ORANGE MARGARITA

14

Calirosa 'Rosa Blanco' Tequila, orange liqueur, fresh sour, blood orange (250 cal)

ESPRESSO MARTINI

13

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

* CRANBERRY & SAGE

12

Aviation Gin, white cranberry, sage leaf (200 cal)

NEW OLD FASHIONED

13

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

WINE BAR FLIGHTS

Also available by the glass and bottle.



CAYMUS FLIGHT

A TRIO OF WINES FROM THE WAGNER FAMILY

(230 cal)

9 OZ FLIGHT • \$20

EMMOLO, SAUVIGNON BLANC, Napa/Solano Counties '22

SEA SUN, PINOT NOIR, California '21

CAYMUS, CABERNET SAUVIGNON, Napa Valley '21

DRINK THEM BEFORE THEY'RE FAMOUS

COLLABORATION BETWEEN SARAH JESSICA PARKER
AND INVIVO WINES

(230 cal)

9 OZ FLIGHT • \$18

INVIVO X 'SJP', SAUVIGNON BLANC,

Marlborough, New Zealand '22/'23

INVIVO X 'SJP', ROSÉ, France '22/'23

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

SPARKLING FLIGHT

BUBBLES FROM AROUND THE WORLD

(220 cal)

9 OZ FLIGHT • \$17

RIONDO, PROSECCO, Veneto, Italy NV

GELIDA, BRUT GRAN RESERVA, CAVA, Spain '18

JANSZ, BRUT ROSÉ, Tasmania, Australia NV

BUZZ-FREE \$9

CITRUS SPARKLING REFRESHER

Seedlip Grove 42, blood orange, rosemary (120 cal)

BOTANICAL SMASH

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