



Happy Hour

Cheese & Charcuterie

- Fromage Board Chef's Selection of Three** 9.
Humbolt Fog, Brillat Savarin, Cabot Cheddar
- Charcuterie Board Chef's Selection of Three** 9.
Coppa, Chorizo, Salami

Snacks

- Olives** 5.
Kalamata, Niçoise, picholine
- Nuts & Fruit** 5.
Almonds, Walnuts, Pecans & Seasonal Fresh Fruit
- Olive Tepenade with crostinis** 5.
- Pomme Frites** 5.

Small Plates

- Belgian Endive Salad** 9.
Blue cheese and chive
- Grilled Cheese Sandwich** 9.
Ementhal on Ciabbata with whole grain mustard
- Shrimp & Sausage Gumbo** 9.
- Andouille and Bratwurst Sausages** 9.
Grilled sasauges with whole grain mustard
- Zatar Pizzette** 9.
Goat cheese, ratatouille and pesto

Spanish Sangria

- Fresh Red Wine Sangria by the glass** 5.
Made with fresh seasonal fruits & Red Wine
- Fresh White Wine Sangria by the glass** 5.
Made with fresh seasonal fruits & White Wine

White Wines

- 2008 Ronco dei Tassi, Sauvignon Blanc** 5.
This fabulously expressive wine possesses great aromatic character, a lively acidity and is a cocktail-hour favorite.
- 2008 Peralta, Pinot Grigio** 5.
Fills the mouth with fresh flavour, held taut and crisp, nicely balanced with a tangy lemon finish.
- 2007 Cave de Lugny, Chardonnay** 5.
Crisp, unoaked chardonnay, with a creamy texture and a refreshing finish.

Red Wines

- 2005 Alta Marca, Cabernet & Tempranillo** 5.
Marrying toasty aromas and a supple smoothness with explosive Spanish fruit.
- 2005 Solpost, Garnacha Blend** 5.
Beautifully concentrated juicy black fruit flavors on the palate. Nicely balanced with round tannins and a long lasting finish.
- 2008 Jade, Rhône Style Blend (GSM)** 5.
juicy, dark fruit character of plum and blackberry, with hints of raspberry sauce, chocolate, saffron and smoke.
- 2005 San Simeon, Merlot** 5.
Ripe fruit flavors, including black cherry, blackberry, and cassis.
- 2008 San Simeon, Pinot Noir** 5.
Rich, fruit-driven wine with ripe flavors of black cherry and raspberry.