



HAPPY HOUR

5:00 – 7:00 pm

Tuesday – Saturday

HOUSE WINES:

PINOT GRIGIO	\$6
CABERNET SAUVIGNON	\$6
PINOT NOIR	\$6

FOOD:

Grilled Cheese dippers with shooter of tomato basil bisque	\$7
D'affinois (double crème French brie) with grapes and crostini	\$5
Antipasto Skewers - bufala mozzarella, sopressata heirloom tomatoes, marinated artichokes with basil oil (2)	\$7
Crostinis with housemade fig jam, manchego cheese and marcona almonds (2)	\$6
Taleggio cheese with prosciutto di parma with balsamic glaze on crostinis (2)	\$6
Small plate – Castelvetrano olives, marcona almonds and pesto with baguette	\$5