

WINE DOWN WEDNESDAY

Enjoy 50% off these select bottles
every Wednesday from 5pm-
close while supplies last.

WHITES

Illaha Pinot Gris - \$56
Bernard Moreau, Chardonnay - \$100
Jordan, Chardonnay - \$106
Kim Crawford Sauvignon Blanc - \$44
Rodney Strong, Chardonnay - \$48
Poema, Brut - \$38
Mer Soliel, Chardonnay - \$40
Marnier Lapostolle, Chateau de Sancerre - \$60
Alois Lagader, Pinot Grigio - \$48
Maurice Schoech "Sonnenburg" Riesling - \$76
Macon-Lugny "Le Charmes", Chardonnay - \$40
Bouvet, Brut Rose - \$60
Rutherford Ranch, Chardonnay - \$44
Steinig, Gruner Veltliner - \$38
Clos Guirouilh Jurancon Sec - \$60

DEVEILED EGGS \$6

*pairs well with pinot grigio, chardonnay,
and sauvignon blanc*

MARCONA ALMOND + OLIVES \$6

pairs well with sancerre and juracon sec

CRISPY POTATO WEDGES \$5

pairs well with reisling

HOUSE-MADE HUMMUS \$7

pairs well with rose, chardonnay, and pinot grigio

WINE DOWN WEDNESDAY

Enjoy 50% off these select bottles
every Wednesday from 5pm-
close while supplies last.

REDS

Rodney Strong, Pinot Noir - \$60
Murphy Goode, Red Blend - \$42
Ridge Ponzo, Zinfandel - \$60
Casanovi di Neri "White Label" - \$150
Hacienda, Lopez de Haro, Rioja - \$38
Anciano Tempranillo, Reserva - \$40
Beaux Freres, Pinot Noir - \$124
Freemark Abbey, Cabernet Sauvignon - \$126
Jordan, Cabernet Sauvignon - \$106
Lionnet Cornas "Terre Brulee" Northern Rhone - \$148
Chateau du Chatelard, Morgon - \$66

CHARCUTERIE BOARD \$15

pairs well with pinot noir and chataneuf du pape

FRIED NAAN FLATBREAD \$12

pairs well with rioja and zinfandel

HOUSE-MADE MEATBALL \$12

pairs well with tempranillo and barolo