

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

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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