MONDAY-FRIDAY | 3-5:30PM

WINE O'CLOCK

– APPETIZERS –

FOUR CHEESE TRUFFLE ARANCINI

Lemon-Basil Aioli, Parmesan 10.00

SHAVED PRIME SLIDERS*

Crispy Onions, Horseradish, Caramelized Onion Ranch, Au Jus 12.00

SMOKED SALMON SPREAD GFR

Whipped Cream Cheese, Dill, Lemon, Toasted Crostini 10.00

BURRATA BRUSCHETTA GFR

Coppa Salami, Arugula, Black Truffle Honey 10.00

CRISPY TEMPURA SHRIMP

Asian Slaw, Sesame Chili Crunch Aioli 10.00

WINE -

SANGRIA FLIGHT

Strawberry Fields, Papa Don't Peach, Raspberry Beret, Rum In Da Coconut **17.00**

Exclusive sips from our winemaker's blending sessions, available by the glass.

BLENDING SESSION RED 8.00

BLENDING SESSION WHITE 8.00

Vegetarian | GFR Upon request, these items can be modified to be gluten-free.

*These items are served raw or undercooked, or may contain raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk
of foodborne illness, especially if you have certain medical conditions.



