

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**

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*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.



**COOPER'S HAWK**  
WINERY & RESTAURANTS

