



the wine bar

HAPPY HOUR

3:00 TO 5:00 DAILY

BITES

ESCARGOTS PROVENÇAL

garlic, parsley, brandy, butter sauce

SAUCISSON SEC

dry cured pork sausage, cornichons

THREE FRESH OYSTERS

pear vinegar mignonette, fresh lemon

GARLIC PARSLEY MEATBALLS

onion and tomato sauce

POPCORN

brown butter truffle oil

CRISPY CALAMARI

lightly breaded calamari, aioli, lemon

½ GRILLED AVOCADO WITH BABY SHRIMP

espelette and lime dressing

POMME FRITES

kennebec potatoes, sea salt

add truffle oil \$2

KALAMATA OLIVE AND ANCHOVY TAPENADE

house made crostinis

½ BAGUETTE

fresh baked french bread

add jim beam butter \$4

add balsamic vinegar and olive oil \$1



\$8

\$8

\$8

\$8

\$8

\$8

\$8

\$8

\$8

\$3

We kindly ask that guests seated for happy hour vacate their tables no later than 5:30pm unless joining us for full dinner service following Happy hour.

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