



## **BISTRO HAPPY HOUR**

SERVED 4-6, WEEKDAYS

### **WHIPPED RICOTTA AND SEMOLINA CRISPS \$7**

SABA, GARDEN HERBS

*2016 GRADIS'CIUTTA, MALVASIA, (COLLIO) \$15*

### **DILL DUSTED CRUNCHY FRIED CHICKEN \$7**

IPA DIPPING SAUCE

*YELLOW ROSE IPA \$8*

### **WAGYU CHEESEBURGER SLIDERS \$5**

AMERICAN, CARMELIZED ONION, PICKLE, MUSTARD, KETCHUP

*SHINER BOCK \$5*

### **CORN RAVIOLINI \$5**

HOUSE MADE PASTA, CHARRED CORN, SAGE

*2016 BACKHOUSE, CHARDONNAY, (CALIFORNIA) \$5*

### **TARTE FLAMBÉ \$9**

VALLONE SAUSAGE, VODKA SAUCE, PECORINO

*2016 VIETTI, 'TRE VIGNE', BARBERA DI ASTI, (PIEDMONT) \$15*

### **GULF SHRIMP FRITTERS \$12**

SAUCE LAURIS, SHERRY VINEGAR, CHIVES

*KARBACH, 'TASTY WAVES' \$7*

### **TONY'S PATE \$12**

BLUEBERRY COMPOTE, TOAST POINTS

*2012 FRANCOIS ROUSSET-MARTIN, VIEUX MACVIN DE SAVAGNIN \$28*

### **CAVIAR 'TOAST' \$22**

KOLIKOFF CAVIAR, BRIOCHE, FRIED EGG

*NV CAMILLE SAVES, 'CARTE BLANCHE', BRUT, (BOUZY) \$25*