

Happy Hour Prices

Jean Dumont (FRANCE) - Sauvignon blanc, 2014	\$7
Sean Minor /Four bears central coast (USA) - Chardonnay, 2014	\$7
Domaine de Menard (FRANCE) - Gros Manseng, 2014	\$8
Domaine Menard-Gaborit (FRANCE) - Muscadet, 2014	\$8
Vino Noceto (USA) - Pinot Grigio, 2014	\$10
Domaine Pommier (FRANCE) - Petit Chablis (Chardonnay), 2014	\$14
Eric Montintin (FRANCE) - Sancerre, 2014	\$14
Josephine Dubois /Grande réserve (FRANCE) - Pinot noir, 2010	\$9
Dourthe /La grande cuvée (FRANCE) - Bordeaux (Merlot/Cab), 2010	\$9
Bodegas Arraez /Mala vida (SPAIN) - Syrah/Cab blend, 2013	\$9
Domaine le Colombier /Six Rats (FRANCE) - Syrah, 2013	\$10
Château Haut Peyrillat (FRANCE) - Medoc (Cabernet Sauvignon), 2010	\$10
Corino (ITALY) - Dolcetto d'Alba, 2013	\$11
Sean Minor /Point North (USA) - Pinot Noir, 2013	\$12
Chateau Beaulieu (Rosé) (FRANCE) - Coteaux d'Aix, 2014	\$10

Sparklings & Cocktails

Sparkling	\$8
Champagne	\$15
Mimosa sparkling	\$10
Mimosa champagne	\$17
Bellini	\$10
Kir Royal	\$17

Beers

Mission (USA) Hard Root Beer	\$6
Kwak (BELGIUM) Amber	\$8
Chimay Gold (BELGIUM) Blond	\$8
Rince cochon (BELGIUM) Blond	\$7
Gavroche (FRANCE) Red ale	\$7
Allagash (USA) White ale	\$7
Anderson (USA) IPA	\$6
Shipwrecked (USA) Double IPA	\$7
La fin du monde (Canada) Blond	\$7
Old Rasputin (USA) Stout	\$6
Scrimshaw (USA) Pilsner	\$6
Uinta /organic (USA) Lager	\$6
Uinta /organic (USA) Pale ale	\$6
Cismontaine (USA) Lager	\$8
Glutenberg (Canada) Gluten free blond	\$7
Bitburger (Germany) Alcohol free	\$4
Cider Celt (France) Cider	\$5