



**CHEF SELECT FOOD PAIRINGS**

*Market Fruit and Cheese Plate • \$10*

*Baked Brie with Apples and Pecans • \$12*

*Shrimp Scampi Dip with Crostini • \$10*

*Popcorn with Sesame Glazed Pistachios • \$7*



**WINES FOR \$25 / BOTTLE**

*Kris - Pinot Grigio...Italy*

*Whitehaven - Sauvignon Blanc...New Zealand*

*Wölffer Estate Rosé ...New York*

*Castel des Maures - Rosé...Côtes du Provence*

*Les Vignobles Gueissard - Rosé...France*

*Fleur de Mer - Rosé...Côtes du Provence*



CORAVIN™

**CORAVIN MENU...½ PORTION**

*Orin Swift Abstract - Red Blend, California 2016 • \$8*

*Paolo Scavino - Barolo, Italy 2013 • \$10*

*Archery Summit - Pinot Noir, Oregon 2014 • \$12*

*Vina Valoria Grand Reserva - Rioja, Spain 1973 • \$14*

☞ ½ OFF HOUSE WINES 4:00PM TO CLOSE ☞