

Bubbles Flight \$15

Sparkle up your life with brilliant bubbles!

Sauvignon Blanc Flight \$20

Spectacular wines from France, New Zealand & California!
(And YES one of them is Remy Pannier Sancerre!)

Argentinean Malbec Flight \$15

Three of the finest Malbecs in the world...all for you!

Remy Pannier '12 Sancerre \$18 glass

Full bodied & crisp with pear & melon, notes of grapefruit, gooseberries, lemon zest, fresh herbs, mineral & straw.

St Mayhem Hath No Fury '16 Sauv Blanc \$11 glass

Tropical with lovely citrus & hints of heat. Gently infused with hand cut jalapenos & habaneros for a tasty zip!

Salentein '14 Malbec Reserva \$13 glass

Silky with ripe plums, cherries, blackberries & spice with hints of tobacco, violets & sweet wood.

High Note '14 Malbec \$8 glass

Violet, jasmine & ripe red fruits with plum, toffee & hints of almonds & cinnamon.

☪ House Made White Bean Dip \$6.50

Delicious & organic! With warm pita triangles

MONDAY: \$5 off ANY bottle!

SUNDAY: All day Happy Hour!

Tonight's Cheese Plate (all five) \$14

Roth Käse Moody Blue, Wisconsin, USA

Made in small batches from fresh, local Wisconsin milk, this rich, creamy blue is delicately smoked over fruit wood to create subtle smoky undertones with hints of roasted nuts & coffee.

Manchego Raw Milk Aged Six Months, Spain

Spain's most popular sheep's milk cheese from the dry plains of La Mancha. Manchego is smeared with olive oil while maturing giving it that particular Mediterranean taste. A potent, nutty cheese that is unforgettable.

Fratelli Pinna Il Decorino Depato, Sardegna

Produced with sheep's milk from the finest pastures of Sardegna, this delicious hard cheese is savory, nutty & robust with traces of peppercorns. Aged minimum five months.

Capra Honey Goat Cheese, Belgium

'Creamy, rich Artisanal Goat Cheese with a hint of Belgian honey. This is the yummiest thing you will ever eat.

Jarlsberg, Norway

Mild & nutty with a touch of sweetness.