



"\$7 HAPPY HOUR"

FALL 2018 (3 PM - 6 PM)

BRUSCHETTA

La Brea toasted baguette slices
Toy Box tomatoes, basil

≈

BOQUERONES

Spanish White Anchovies, sliced egg, lemon aioli

≈

FETT'UNTA

Grilled Garlic Bread with Prosciutto
(one dozen available per day)

≈

FEATURED WINES \$7/28.-

Sparkling ≈ Vixin Pear Cider, France

White ≈ Le Paradou Viognier, Languedoc

Rosé ≈ Fossil Point Grenache Rosé, California

Red ≈ Zekor Old Vine Garnacha, Navarra

≈

FEATURED BEER \$4.-

Gaffel Kölsch Lager, Germany

Stiegl 'Zitrone' Radler, Austria