



# HAPPY HOUR

FROM 3 TO 5

*Spotlighting small production picks and  
low-intervention winemakers*

## WINE

<b>BOS Methode Agricole Pet-Nat Style '24</b>	<del>14.0</del>
Old Mission, Michigan	10.0
<b>Deux Roches Mâcon-Villages '23</b>	<del>14.0</del>
Burgundy, France	10.0
<b>La Marea Pierce Ranch Cachudo '23</b>	<del>15.0</del>
Central Coast, California	10.0
<b>Monte Rio Cellars Old Vines Zinfandel '22</b>	<del>14.0</del>
Central Valley, California	10.0
<b>Los Vinateros Bravos Pipeño Tinto '22</b>	<del>14.0</del>
Itata Valley, Chile	10.0

## COCKTAIL

<b>Boulevardier</b>	<del>16.0</del>
Bottled-In-Bond Rye, Campari, Carpano Antica Vermouth	10.0
<b>Eidolon <i>Spirit-Free</i></b>	<del>12.0</del>
Bitter Aperitif, Lemon, Orange, Mint, Mineral Water	8.0

## BEER

<b>Seedz Brewery Featured Tap</b>	<del>9.0</del>
Rotating Selection	5.0

## SNACKS

<b>Spanish Olives &amp; Marcona Almonds</b>	5.0
<b>Meat &amp; Cheese Tray</b>	9.0