

APÉRO HOUR

SMALL PLATE MENU

Wednesdays - Sundays

3:00 - 6:00 PM



SMOKED SALMON

\$12

Red onion, capers, fresh dill with crème fraîche served with toasted crostini.

DIP TRIO

\$10

Housemade roasted garlic and herb farmers cheese, niçoise olive tapenade, baba ghanoush, house made pickled peppers served with crostini.

FROMAGE & CHARCUTERIE

\$12

Chef's selection of cheeses and cured meats with classic accompaniments. Serves two.

OUEF MAYONNAISE

\$8

Classic hard-boiled eggs topped with chef's special rémoulade.

BEEF SLIDERS

\$12

Two Wagyu beef sliders with smoked Gouda, lettuce, tomato and Chef's special sauce with pomme frites and dipping sauces.

BLUE CRAB TARTARE

\$13

Green apple, celery root, persian cucumber, minced red onion, fresh avocado, citrus vinaigrette, petite salad and basil pistachio pesto served with crostini.

POMME FRITES

\$9

Twice fried russet potatoes tossed with Maldon sea salt and fine herbs served with four dipping sauces:

- Harissa aioli
- Classic remoulade
- Garlic confit aioli
- Ketchup

APÉRO HOUR

SPECIALTY WINE MENU

Selected by our Chef to pair with our Small Plates

Wednesdays - Sundays

3:00 - 6:00 PM

WHITE WINES

	Glass	Bottle
TOLOSA CENTRAL COAST CHARDONNAY	\$10	\$30

Balanced, toasty, tropical.

LES DEUX TOURS SAUVIGNON BLANC	\$13	\$35
---	-------------	-------------

Zesty, crisp, refreshing.

BIELER PÈRE & FILS BANDOL ROSÉ RÉSERVE	\$16	\$40
---	-------------	-------------

Dry, herbal, floral.

RED WINES

	Glass	Bottle
SEXTANT PASO CABERNET	\$10	\$30

Bold, jammy, spicy.

XAVIER VIGNON CÔTES DU RHÔNE	\$14	\$40
---	-------------	-------------

Rich, smooth.

SPARKLING

	Glass
SEGURA VIUDAS BRUT CAVA	\$8

Bright, citrusy, lively.

