



HAPPY HOUR

FLIGHTS + BITES

M - F | 2 PM - 6 PM

WINE



A FLIGHT OF ALL THREE (2.5oz) | 8

RED

FRANCO SERRA, DOLCETTO D'ALBA

Piedmont, Italy 2019

6 | 30

WHITE

TIKVEŠ RKACITELLI

Macedonia 2018

5 | 25

ROSÉ

CRIOS MALBEC

Mendoza, Argentina 2018

5 | 25

BEER FLIGHTS



PICK ANY THREE LOCAL BREWS | 8

GNARLY BARLEY - JUICIFER IPA

Juicy Hazy IPA

NOLA - BLONDE

Blonde Ale

URBAN SOUTH - PARADISE PARK

American Lager

NOLA - SALTED WATERMELON

Fruited Sour

PORT ORLEANS - DORADA

Mexican Style Lager

NOLA - TANGERINE SQUEEZE

Citrus Wheat

PARISH - CANEBRAKE

Wheat Ale

PARISH - REVE

Coffee Stout

BITES

MARINATED OLIVES 3

confit garlic & balsamic

BRUSSELS SPROUTS 4

grated parmesan with
garlic aioli

TUNA TARTARE & CAVIAR 7

avocado, cucumber, lemon &
white truffle vinaigrette

BACON WRAPPED DATES 5

rosemary honey, cream
cheese, pecans

TASTING GUIDE

RED

Franco Serra, Dolcetto

- Dolcetto translates to “little sweet one.” This is quite often joked about because of the flavor profile and structure of Dolcetto wines. Dry, masculine flavors and gripping tannins are a striking opposition to the expectation one might have from the meaning of the name.
- Initial aromas of violets and red currant transition to brooding notes of blackberry and plum. This rich, dark fruit is balanced by tones of smoke and almond on the finish.

WHITE

Tikveš Rkacitelli

- Without ceasing production, the Tikves winery has witnessed the independence of the Balkans, both world wars and the Cold War.
- Produced from entirely hand-picked grapes and minimal cellar intervention
- Subdued flavors of apple, melon, and apricot. These light flavors are accented with delicate tones of dried herbs and white flowers.

ROSÉ

Crios Malbec Rosé

- Winemaker Susan Balbo is the first woman in Argentina to receive a degree in oenology, making her the first female winemaker.
- Developed to be a new way for consumers to enjoy the most popular varietal of the Mendoza region, in a lighter and more delicate style.
- Dry with fresh flavors of strawberry and minerality