

VINO ROSINA

HAPPY HOUR

Available in the bar area only.

Daily 4 to 7 p.m.

SNACKS

POPCORN

CARAMEL BACON 4

SWEET AND SALTY BAR NUTS

ALMONDS, PECANS, HAZELNUTS, AND PUMPKIN SEEDS 6

OLIVES

CITRUS MARINATED OLIVES 6

STUFFED PICKLED PEPPERS

WITH HERB SPIKED CHARLOTTETOWN CHÈVRE 6

"BIG MAC" STEAK TARTARE

PICKLES, ONION, SESAME SEEDS, SPECIAL SAUCE 12

CHEESE & MEAT

\$6 EACH SELECTION, BOARD OF 3, \$15

AMERICAN - ITALIAN - FRENCH - SPANISH

COW- MOSES SLEEPER, B-DAY CAKE

SHEEP- LAMB CHOPPER, MILD, NUTTY,

GOAT- BONNE BOUCHE, CREAMY, EARTHY

BLUE- PT. REYES BLUE, RAW MILK

COW- TOMA PIEMONTESE, CREAMY, MILD

SHEEP- PECORINO TOSCANO, MILD, CREAMY

GOAT- NOCETTO DI CAPRA, CRISP, CLEAN,

CITRUS

BLUE- GORGONZOLA DOLCE, MILD, SALTY

COW- DELICE DE BOURGOGNE, RICH, CREAMY,

PUNGENT

SHEEP- ABBAYE DE BELLOC, CREAMY, NUTTY

GOAT - BOUCHERONDIN, CHALKY, FRESH,

ACIDIC

BLUE- BLUE DE BASQUE, SHEEP'S MILK, MILD

COW- TETILLA, SEMI-SOFT, MILD

SHEEP- IDIAZABAL, RAW MILK,

ROBUST, SMOKY

GOAT- DRUNKEN GOAT, BATHED IN RED WINE

BLUE- VALDEON, PUNGENT, SHARP

-ASK YOUR SERVER ABOUT

TODAY'S MEAT SELECTIONS-

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BEER \$4

OLD CHUB
SCOTTISH ALE

PALM
BELGIAN AMBER ALE

ANCHOR STEAM
PORTER

NATTY BOH \$2
PILSNER

WINE \$5

TORRONTES
MENDOZA, ARGENTINA

CHARDONNAY
LA SOURCE, BURGUNDY, FRANCE

VINHO VERDE
BROADBENT MINHO, PORTUGAL

ZINFANDEL
CENTRAL COAST, CA

MERLOT
LEDGEWOOD CREEK, SUISUN VALLEY, CA

BONARDA
FAMILIA MAYOL, MENDOZA, ARGENTINA

COCKTAILS \$8

SANGRIA

ASK YOUR BAR TENDER FOR TODAY'S SELECTION

PUNCH DRUNK
LYCHEE, APPLE, ORANGE, SPECIALTY LIQUERS

DEATH IN THE AFTERNOON
ABSINTHE RINSED GLASS, SPARKLING WINE

SOUTH EAST SIDE
MT. GAY RUM, LEMON, LIME, MINT, SIMPLE, SODA