

Vin Menu

~Late Night Offerings~

***Available nightly from 9pm til' close**

\$5 each

Chef's Selection of Cheese & Charcuterie**

*Chef's choice of one cured meat & one cheese
served with crostini*

Merguez Meatball Sliders (2) **

Driview lamb, dates, red pepper purée, mint yogurt

Poplar Bluff Pomme Frites

Roasted garlic aiolic

Roasted Beet Salad *

Ground pistachios, white balsamic glaze, goat cheese

Cheese and Artichoke Dip**

Crostini, grana padano, fontina

Chickpea Fritters

pickled vegetables, mint yogurt

Oysters \$3 each

Served with fresh horseradish, classic mignonette & lemon

Regular Tapas Menu Also Available

***Gluten Friendly**

****Can Be Made Gluten Friendly**

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Liquid Snacks

Aperol Spritz 1.5oz \$10.

Aperol, Canaletto prosecco, citrus

Adonis 1.5 oz \$10.

Fino sherry, sweet vermouth, bitters

Late Night Flight Features

“Drunk Uncle” 1.5oz \$20.

Great King Street Artist’s Blend

(Scotland)

Aberlour 12 Year

(Speyside)

Bunnahabhain Single Malt 12 Year

(Islay, Scotland)

“She’s All Sweetness” 6oz \$9.5

2012 Tawse Riesling

(Niagra-On-The-Lake, Canada)

2012 Umani Ronchi Terre Di Chieti Pecorino

(Abruzzo, Italy)

2012 Southbrook Triomphe Chardonnay

(Niagara-On-The-Lake, Canada)

“Some Like It Hot” 6oz \$9.5

2009 Caves Messias Quinta do Valdoeiro Tinto

(Bairrada, Portugal)

2012 Adalia Valpolicella

(Veneto, Italy)

2011 Torreon de Paredes Cabernet Sauvignon Reserva

(Rapel Valley, Chile)

Feature Beer \$5.

***Regular Menu Also Available**