



wine bar | provisions

SPECIALS

Wild Game Sausage Board | 27

One of each, Rabbit Pork and Ginger Sausage, Wild Boar Sausage, Venison Pork and Cherry Sausage. Served with warm pretzel, beer cheese, stone ground mustard, pickled vegetables, and baby dill pickles.

Fig and Burrata Salad | 18

Arugula and spring mix tossed in a white balsamic vinaigrette topped with fresh figs, burrata, Serrano ham, Marcona almonds, basil, marinated olives, and a chili fig drizzle.

Holy Grail Grilled Cheese | 18

Brie, Crescenza-Stracchino, Pecorino Romano, apricot jam, garlic aioli, crispy serrano ham, caramelized onion, and apple on sourdough.

Seared Scallops | 23

Garlic, butter, lemon, and capers. 3 count.

Hawaiian Flatbread | 16

Personal size, serrano ham, pineapple, red onion, honey BBQ sauce, and fresh mozzarella.

Poblano Chili | 8

With pork carnitas and topped with avocado and crispy tortilla strips

WINE SPECIAL

Ultreia Rostaing-Tayard 2021

Coteaux du Lyonnais, France | Glass 17, Bottle 60
100% Gamay.

DRINK SPECIALS

Pumpkin Spiced White Russian | 14

Vanilla Vodka, Bellissimo Cold Brew Liqueur, Rumchata Pumpkin Spice.

Peach Cobbler Old Fashioned | 12

House-made peach simple, black walnut bitters, bourbon.

Fig Mule | 12

Vodka, house-made fig simple, lime, ginger beer.

Spiced Bourbon Cider | 12

Apple cider, bourbon, lemon, fall spices.

Fall Sangria | 14

Red wine, fall spices, brandy, apples, oranges, sparkling apple cider.

Hibiscus Sour | 12

Hibiscus vodka, cointreau, hibiscus fusion, lemon, egg white.

Blueberry Lemondrop | 14

Bellissimo Limoncello, gin, Blueberry Liqueur, egg white.

MOCKTAILS | 8

Lavender Lemonade | Luxardo Cherry Limeade | Citrus Fizz | Mock Tai



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