

# Blue Dahlia

BISTRO

## WHITE WINE

<b>Chardonnay</b> Hahn CALIFORNIA <i>vanilla, pear, toffee</i>	9 / 34
<b>Sauvignon Blanc</b> Three Brooms NEW ZEALAND <i>citrus, grapefruit</i>	11 / 42
<b>Sweet White</b> Cantine San Silvestro Dulcis ITALY <i>hints of acacia and honey</i>	8 / 30
<b>Pinot Grigio</b> Italo Cescon ITALY <i>peach, orange zest, nutmeg</i>	9 / 34
<b>Chardonnay</b> Laboure-Roi FRANCE <i>unoaked, fruity</i>	10 / 38
<b>Bordeaux Blanc</b> Les Hauts de Lagarde FRANCE <i>organic, vegan, pear, apple, apricot</i>	9 / 34

## ROSE

<b>Saint Pierre Rose</b> FRANCE <i>white peach, candied apricot, guava</i>	11 / 42
<b>Tarantas</b> Organic Brut Rose SPAIN <i>100% Trepas, strawberries, raspberries</i>	9 / 34

## BUBBLES

<b>Mimosa</b> <i>orange juice, blackberry, pomegranate or lavender</i>	sm 3 / lg 6
<b>Prosecco</b> Bosco del Merlo ITALY	10 / 38

## RED WINE

<b>Bordeaux</b> Les Hauts de Lagarde FRANCE <i>charred nuts, roasted berries, cassis</i>	9 / 34
<b>Merlot</b> Les Jamelles FRANCE <i>blackberries, black currant, cherries</i>	8 / 30
<b>Red Blend</b> Paxis PORTUGAL <i>dense berries, chalky texture</i>	8 / 30
<b>Côtes-du-Rhône</b> Domaine La Manarine FRANCE <i>blackberry, tobacco, leather</i>	10 / 38
<b>Cabernet</b> Nine North CALIFORNIA <i>milk chocolate, red berries, oak</i>	8 / 30
<b>Pinot Noir</b> Hahn CALIFORNIA <i>ripe berries, lavender, smoke</i>	9 / 34
<b>Malbec</b> Durigutti ARGENTINA <i>licorice, boysenberry, fruitcake</i>	10 / 38
<b>Petite Sirah</b> Peirano CALIFORNIA <i>plum, cassis, dried cranberries</i>	9 / 34
<b>Zinfandel</b> Immortal CALIFORNIA <i>raspberry cordial, blackberry, red currant</i>	7 / 28
<b>Cabernet</b> Dime CALIFORNIA <i>anise, black cherry, cocoa</i>	/ 45

## HAPPY HOUR

3pm - 6:30pm Monday - Friday  
6pm - 9pm Sunday

## SNACKS TO SHARE

<b>Cheese Board</b>	12
<b>Meat &amp; Cheese Board</b>	13
<b>Hummus &amp; Taboule Platter</b>	8

## TARTINES

<b>Organic Egg Salad</b> with olive oil, dill, capers	6
<b>Blue Dahlia Brie</b> with walnuts and jam	6
<b>Hummus</b> with avocado, sprouts, chopped tomato	7
<b>Smoked Salmon</b> with herbed cream cheese, dill	8

## BOTTLED BEER

Montucky Cold Snack	2
Shiner Light Blonde	2
Hops & Grain Haze County	3

## \$1 OFF DRAFT BEER

## \$5 GLASS / \$19 BOTTLE HH

<b>Sauv Blanc</b> Three Brooms
<b>Pinot Grigio</b> Italo Cescon
<b>Chardonnay</b> Laboure- Roi
<b>Prosecco</b> Bosco de Merlo
<b>Brut Rose</b> Tarantas
<b>Malbec</b> Durigutti
<b>Red Blend</b> Paxis
<b>Petite Sirah</b> Peirano

## BEER SELECTION

### DRAFT BEER

Rotating seasonal <i>please ask server for selection</i>	6
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### BOTTLED BEER

Montucky Cold Snack	3
Shiner Light Blonde	3
Lone Star Longneck	3
Hops & Grain Haze County	5

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