

Blue Dahlia

BISTRO

WHITE WINE

Riesling Badger Mountain WASHINGTON <i>organic honeysuckle, apple, summer peach</i>	9 / 34
Chardonnay Hahn CALIFORNIA <i>vanilla, pear, toffee</i>	9 / 34
Sauvignon Blanc Three Brooms NEW ZEALAND <i>citrus, grapefruit</i>	11 / 42
Vinho Verde Lago Cerqueira PORTUGAL <i>apricot, peach, lychees, slightly effervescent</i>	7 / 28
Pinot Grigio Italo Cescon ITALY <i>peach, orange zest, nutmeg</i>	9 / 34
Chardonnay Laboure-Roi FRANCE <i>unoaked, fruity</i>	10 / 38
Bordeaux Blanc Les Hauts de Lagarde FRANCE <i>organic, vegan, pear, apple, apricot</i>	9 / 34

ROSE

Peyrassol Cotes de Provence FRENCH <i>light, crisp, dry</i>	11 / 42
Dandy Rosé AUSTIN, TX <i>watermelon, canteloupe, crisp and dry</i>	12 / 46
Lab Rosé PORTUGAL <i>light, raspberry, hint of tannin</i>	8 / 30
Tarantas Organic Brut Rosé SPAIN <i>100% Trepas, strawberries, raspberries</i>	9 / 34
Rosé Flight	20

BUBBLES

Mimosa <i>lavender, elderberry, hibiscus, pomegranate, rose, prickly pear</i>	sm 3 / lg 6
Mimosa Flight <i>pick 4 flavors</i>	7
Prosecco La Bella ITALY 187 mL	7

RED WINE

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

HAPPY HOUR

3pm - 6:30pm Monday - Friday
6pm - 8pm Sunday

Pimento Cheese	6
Cheese Board	10
Meat Board	10
Hummus & Taboule Platter	8
Organic Egg Salad with olive oil, dill, capers	6
Blue Dahlia Brie with walnuts and jam	6
Hummus with avocado, sprouts, chopped tomato	7
Smoked Salmon with herbed cream cheese, dill	9

\$1 OFF DRAFT BEER

BEER SELECTION

Rotating seasonal
please ask server for selection

\$5 GLASS / \$19 BOTTLE HH

Sauv Blanc Three Brooms
Pinot Grigio Italo Cescon
Chardonnay Laboure- Roi
Rosé Dandy
Brut Rose Tarantas
Malbec Durigutti
Red Blend Paxis
Petite Sirah Peirano

DAILY SPECIALS

~\$5 SUMMER SANGRIA~

~\$1.50 LONESTAR BOTTLE~

~\$1.00 OJ MIMOSAS~

SATURDAYS AND SUNDAYS UNTIL 2PM

1/2 price bottles of wine

Tuesdays all day

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