

Blue Dahlia

BISTRO

WHITE WINE

Sauvignon Blanc Petite Bourgeois FRANCE <i>grass, lemon, grapefruit</i>	9 / 34
Chardonnay Hahn CALIFORNIA <i>vanilla, pear, toffee</i>	9 / 34
House White Rayun CHILE <i>grassy, citrus, grapefruit</i>	6 / 24
Sweet White Zolo ARGENTINA <i>slight effervescent, hints of jasmine</i>	8 / 30
Pinot Grigio Canaletto ITALY <i>elegant, floral aroma</i>	7 / 28
Chardonnay Brocard FRANCE <i>orange blossom, mandarin, minerality</i>	11 / 42
Vinho Verde Santola PORTUGAL <i>slight effervescence, apple, lime</i>	7 / 28
Bordeaux Blanc Boisson FRANCE <i>crisp citrus, apple</i>	9 / 34

ROSE

Figuerie FRANCE <i>strawberry, orange peel, white flowers</i>	10 / 38
La Petite Perriere Rose FRANCE <i>cherry, strawberry, citrus</i>	8 / 30
Perrin Côtes-du-Rhône Rose FRANCE <i>strawberry, plump blackberry, raspberry</i>	8 / 30

BUBBLES

Mimosa orange juice, blackberry, pomegranate or lavender	sm 3 / lg 6
Casteller Brut Rose FRANCE <i>100% Trepas, strawberries, raspberries</i>	12 / 46
Sparkling Brut	5
Prosecco	6.5

RED WINE

Merlot Grayson CALIFORNIA <i>toasted bread, cinnamon, vanilla</i>	8 / 30
House Red Flaco SPAIN <i>raspberry, black cherry, spice</i>	6 / 24
Côtes-du-Rhône Perrin FRANCE <i>jammy with pepper spice</i>	9 / 34
Cabernet Flaco SPAIN <i>raspberry, vanilla, hints of tobacco</i>	8 / 30
Pinot Noir Hahn CALIFORNIA <i>ripe berries, lavender, smoke</i>	9 / 34
Malbec Famaey FRANCE <i>oak, black fruits, pepper</i>	9 / 34

HAPPY HOUR

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

SNACKS TO SHARE

Cheese Board	10
Meat & Cheese Board	10
Hummus & Taboule Platter	7

TARTINES

Organic Egg Salad with olive oil, dill, capers	5
Blue Dahlia Brie with walnuts and jam	5
Hummus with avocado, sprouts, chopped tomato	6
Smoked Salmon with herbed cream cheese, dill	7

\$1 OFF DRAFT BEER

\$5 GLASS / \$19 BOTTLE

Vinho Verde Santola PORTUGAL
Sauv Blanc Petite Bourgeois FRANCE
Sweet White Zolo ARGENTINA
Rose Figuerie FRANCE
Malbec Famaey FRANCE
Côtes-du-Rhône Perrin FRANCE