

# Blue Dahlia

BISTRO

## HAPPY HOUR

3pm - 6:30pm Monday - Friday

### WHITE WINE

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

### ROSE

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

### BUBBLES

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

### RED WINE

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

### SNACKS TO SHARE

<b>Cheese Board</b>	10
<b>Meat &amp; Cheese Board</b>	10
<b>Hummus &amp; Taboule Platter</b>	7

### TARTINES

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

### BOTTLED BEER

Lonestar	2
Live Oak Big Bark	3
Stella	3
Hops & Grain The One They Call Zoe	5

### \$1 OFF DRAFT BEER

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

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

### BEER SELECTION

#### DRAFT BEER

Rotating seasonal please ask server for selection	6
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#### BOTTLED BEER

Lonestar	3.5
Live Oak Big Bark	5.5
Austin Beerworks Pearlsnap	6
Stella Artois	5.5
Lone Pint Yellow Rose IPA	6
Hops & Grain The One They Call Zoe	6

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