

# Blue Dahlia

BISTRO

## WHITE WINE

<b>Sauvignon Blanc</b> Les Jamelles FRANCE <i>grass, lemon, grapefruit</i>	9 / 34
<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>Vinho Verde</b> Lago Cerqueira PORTUGAL <i>slight effervescence, apple, lime</i>	7 / 28
<b>Bordeaux Blanc</b> Les Haute de Lagarde FRANCE <i>organic, vegan, pear, apple, apricot</i>	9 / 34

## ROSE

<b>Summer Water</b> CALIFORNIA <i>strawberry, grapefruit, white peach</i>	12 / 46
<b>La Petite Perriere Rose</b> FRANCE <i>cherry, strawberry, citrus</i>	8 / 30
<b>The Grower Project</b> Rose TEXAS <i>bing cherries, raspberry, 100% Texas grapes</i>	13 / 50

## BUBBLES

<b>Mimosa</b> <i>orange juice, blackberry, pomegranate or lavender</i>	sm 3 / lg 6
<b>Tarantas</b> Organic Brut Rose SPAIN <i>100% Trepas, strawberries, raspberries</i>	9 / 34
<b>Cava Brut</b> Clos La Soleya SPAIN	9 / 34
<b>Prosecco</b>	6.5

## RED WINE

<b>Merlot</b> Shadow Ridge CALIFORNIA <i>toasted bread, cherry, touch of herbs</i>	8 / 30
<b>Red Blend</b> Paxis PORTUGAL <i>dense berries, chalky texture</i>	8 / 30
<b>Côtes-du-Rhône</b> Pierre Dupond FRANCE <i>jammy with pepper spice</i>	10 / 38
<b>Cabernet</b> Indigo Eyes CALIFORNIA <i>smooth vanilla, plum, fruity finish</i>	7 / 28
<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>Merlot</b> Organic Azienda Agricola ITALY <i>raspberry, blueberry, peach</i>	9 / 34
<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>	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> Three Brooms
<b>Brut Rose</b> Tarantas
<b>Rose</b> Summer Water
<b>Pinot Grigio</b> Italo Cescon
<b>Cava Brut</b> Clos La Soleya
<b>Malbec</b> Durigutti
<b>Red Blend</b> Paxis
<b>Côtes-du-Rhône</b> Pierre Dupond

## BEER SELECTION

### DRAFT BEER

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

Lonestar	3.5
Live Oak Big Bark	5.5
Austin Beerworks Pearlsnap	6
Stella Artois	5.5
Lady Bird IPA	6
Hops & Grain The One They Call Zoe	6

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