

Blue Dahlia

BISTRO

HAPPY HOUR

3pm - 6:30pm Monday - Friday

WHITE WINE

Sauvignon Blanc Les Jamelles FRANCE <i>grass, lemon, grapefruit</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
Sweet White Cantine San Silvestro Dulcis ITALY <i>hints of acacia and honey</i>	8 / 30
Pinot Grigio Italo Cescon ITALY <i>peach, orange zest, nutmeg</i>	9 / 34
Chardonnay Laboure-Roi FRANCE <i>unoaked, fruity</i>	10 / 38
Vinho Verde Lago Cerqueira PORTUGAL <i>slight effervescence, apple, lime</i>	7 / 28
Bordeaux Blanc Les Haute de Lagarde FRANCE <i>organic, vegan, pear, apple, apricot</i>	9 / 34

ROSE

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

BUBBLES

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

RED WINE

Merlot Shadow Ridge CALIFORNIA <i>toasted bread, cherry, touch of herbs</i>	8 / 30
Red Blend Paxis PORTUGAL <i>dense berries, chalky texture</i>	8 / 30
Côtes-du-Rhône Pierre Dupond FRANCE <i>jammy with pepper spice</i>	10 / 38
Cabernet Indigo Eyes CALIFORNIA <i>smooth vanilla, plum, fruity finish</i>	7 / 28
Pinot Noir Hahn CALIFORNIA <i>ripe berries, lavender, smoke</i>	9 / 34
Malbec Durigutti ARGENTINA <i>licorice, boysenberry, fruitcake</i>	10 / 38
Merlot Organic Azienda Agricola ITALY <i>raspberry, blueberry, peach</i>	9 / 34
Cabernet Dime CALIFORNIA <i>anise, black cherry, cocoa</i>	/ 45

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

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

Sauv Blanc Three Brooms
Brut Rose Tarantas
Rose Summer Water
Pinot Grigio Italo Cescon
Cava Brut Clos La Soleya
Malbec Durigutti
Red Blend Paxis
Côtes-du-Rhône 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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