HAPPY HOUR

THURSDAY + FRIDAY **5 - 7:30PM**
SATURDAY + SUNDAY **3 - 4:30PM**

SHARABLE PLATES

Charcuterie Board **$18**
Rogue Creamery blue cheese, Beecher's flagship cheddar, Spanish Manchego cheese, marinated Greek olives, mixed nuts, seasonal fruit, and warm baguette bread

Fruit & Veg Board **$14**
Seasonal fruit & veg, with Rogue Creamery blue cheese, Beecher's flagship cheddar, Spanish Manchego cheese, marinated Greek olives, hummus, and warm flatbread.

WINE

Browne Vineyards
'Heritage' Chardonnay
Glass $11 **Bottle $22**
100% Columbia Valley Chardonnay with ripe apple, pear, and citrus notes, offering a smooth, fruit-forward palate balanced by fresh acidity and a clean finish.

Browne Vineyards
'Heritage' Cab Sauv
Glass $12 **Bottle $24**
Aromas of mocha and black plum lead to flavors of bing cherry, arise and toasted oak. This is a full-bodied wine with chalky tannins, finishing with jam and blackberry reduction sauce.

BEER

Kolsch	**$7**
Pilsner	**$7**
Pale Ale	**$7**