

# Rootstock

## WINE BAR

### Happy Hour Menu

Monday – Friday

3-6pm

#### Wine

Ca di Rajo, Prosecco, Italy	\$8
Perlage, Pinot Grigio, Italy	\$7
Domaine de Tariquet, Costes de Gascone	\$7
Sensorium Viognier Paso Robles	\$10
August Ridge "Rocco's Red" Paso Robles	\$10
Scaia, Corvina Italy	\$8
Skyfall, Cabernet Sauvignon, Columbia Valley	\$8

#### Beer

Boont Amber Ale	\$5
Murphy's Irish Stout	\$5
Draft Special	\$6

#### From Our Kitchen

<b>Bacon-Balsamic Deviled Eggs</b>	\$4
<b>Sample Platter</b>	\$16
<i>wrapped dates, salami, deviled eggs, bruschetta &amp; olives</i>	
<b>Prosciutto Wrapped Dates</b>	\$7
<i>stuffed with blue cheese, almond, basil, mint</i>	
<b>Trio of Bruschetta</b>	\$6
<i>funghi, traditional, prosciutto/fig jam/goat cheese</i>	
<b>Rootstock Flatbread</b>	\$7
<i>mushrooms, tomato, artichoke hearts, garlic, basil, balsamic reduction</i>	
<b>Monte Sereno Flatbread</b>	\$7
<i>pears, caramelized onions, prosciutto, mozzarella, goat cheese, arugula, balsamic reduction</i>	