



Weekly Wine Flight	18.00
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White Wine

Candoni Moscato, <i>Italy</i>	11.00	
Saracco Moscato D'Asti, <i>Italy</i>		36.00
Kettmeir Pinot Bianco, <i>Italy</i>		42.00
The Seeker Riesling, <i>Germany</i>	9.00	32.00
Borgo Tesis Pinot Grigio, <i>Italy</i>	10.00	34.00
Riva de la Rosa Frascati, <i>Italy</i>		34.00
J. Vineyard Pinot Gris, <i>Russian River Valley</i>		72.00
Ballentine 'Betty's Vineyard' Chenin Blanc, <i>St. Helena-Napa Valley</i>		45.00
Maison Darragon Le Haut des Ruettes, <i>France</i>		49.00
San Simeon Viognier, <i>Paso Robles</i>	11.00	36.00
Elizabeth Spencer Sauvignon Blanc, <i>North Coast</i>	12.00	40.00
Urlar Sauvignon Blanc, <i>New Zealand</i>		43.00
Columbia Crest Founders Series Chardonnay, <i>Washington State</i>	11.00	36.00
Chateau Buena Vista Chardonnay, <i>Carneros</i>		53.00

Rose Wine

Oc & Co French Rose, <i>France</i>	11.00	36.00
Bandini Malbec Rose, <i>Mendoza, Argentina</i>		40.00

Sparkling Wine

Spritz Del Conte Classico, <i>Italy</i>	11.00	
Avissi Prosecco D.O.C, <i>Italy</i>	11.00	40.00
Cave de Haut Cote Cremant de Bourgogne Rose, <i>France</i>		40.00

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Red Wine

Complicated Pinot Noir, <i>Monterey County</i>	13.00	43.00
DeLoach Pinot Noir, <i>Willamette Valley</i>		54.00
Silk & Spice Red Blend, <i>Portugal</i>	10.00	34.00
Tenuta Le Calcinaie Chianti Colli Senesi, <i>Tuscany</i>		43.00
Teofilo Reyes Ribera del Duero Tamiz Tempranillo, <i>Spain</i>	11.00	36.00
Chateau Haut Peyruguet Bordeaux, <i>France</i>		40.00
Maddalena Cabernet Sauvignon, <i>Paso Robles</i>	11.00	36.00
Raymond Sommelier Selection Cabernet Sauvignon, <i>North Coast</i>		49.00
Le Serf Cabernet Sauvignon, <i>Napa Valley</i>		65.00
Gallo Signature Series Cabernet Sauvignon, <i>Napa Valley</i>		85.00
Elyse Cabernet Sauvignon, <i>Napa Valley</i>		95.00
Dos Cauces Malbec, <i>Mendoza, Argentina</i>	12.00	40.00
Tooth and Nail "The Stand" Petite Sirah, <i>Paso Robles</i>		53.00
Opaque Darkness Red Blend, <i>Paso Robles</i>		65.00
Mount Peak "Rattlesnake" Zinfandel, <i>California</i>		80.00
Inkblot Petit Verdot, <i>Lodi, California</i>		49.00
Garzon Tannat, <i>Uruguay</i>		46.00

Beer

Miller Light	5.00
Yuengling Lager	5.00
Voodoo Ranger IPA	6.00
Heineken	6.00
Peroni	6.00

Non-Alcoholic

S. Pellegrino	4.00
Coke, Sprite, Diet Coke	2.00
Heineken 0.0 Non-Alcoholic Beer	6.00

Charcuterie Boards and Dessert

Small Charcuterie Board	25.00
Small Cheese Board	18.00
Large Charcuterie Board	40.00
Large Cheese Board	33.00
Prosciutto Flatbread	18.00
<i>Olive oil and mozzarella cheese topped with prosciutto, arugula, and balsamic drizzle</i>	
Chicken and Artichoke Pesto Flatbread	18.00
<i>Garlic pesto sauce and mozzarella cheese topped with chicken and artichoke hearts</i>	
Chocolate Decadence x 2	10.00
<i>A molten chocolate ganache center surrounded by decadently rich chocolate cake</i>	

