



Weekly Wine Flight 18.00

### White Wine

|   |       |       |
|---|-------|-------|
| Candoni Moscato, <i>Italy</i>   | 11.00 |       |
| Saracco Moscato D'Asti, <i>Italy</i>                                      |       | 36.00 |
| 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 |
| 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 |

**Daily Happy Hour 4:00PM-6:30PM**

**Ask us about our Unwine'd Gift Cards and Rewards program**

**To book your next event at Unwine'd, go to [www.unwinedtx.com](http://www.unwinedtx.com)**

## 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 |
| 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   | 17.00 |
| Large Charcuterie Board  | 40.00 |
| Large Cheese Board   | 32.00 |
| 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>        |       |