



Weekly Wine Flight	19.00
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White Wine

Risata Moscato d'Asti, <i>Italy</i> ■	12.00	
Cerretto Moscato d'Asti, <i>Italy</i>		46.00
Von Winning Riesling, <i>Pfalz, Germany</i>	11.00	36.00
Bollini Pinot Grigio, <i>Italy</i> ■	11.00	36.00
Maison Darragon Le Haut des Ruettes Vouvray, <i>France</i>		43.00
Swiftsure Sauvignon Blanc, <i>New Zealand</i>	15.00	49.00
Dos Cauces White Blend, <i>Mendoza, Argentina</i>	13.00	43.00
Peake Ranch Chardonnay, <i>Santa Barbara</i> ■	13.00	43.00
HESS Collection Napa Valley Chardonnay, <i>Napa Valley</i>		52.00

Rose Wine

Daou Rose, <i>Paso Robles</i> ■	11.00	36.00
Bandini Malbec Rose, <i>Mendoza, Argentina</i>		43.00

Sparkling Wine

Avisi Prosecco D.O.C, <i>Italy</i> ■	12.00	43.00
JCB No. 21 Brut, <i>Burgundy, France</i>		52.00
Taittinger Champagne-1/2 bottle, <i>Reims, France</i>		50.00

Port Wine

Taylor Fladgate 10 Year Old Tawny Porto, <i>Portugal</i>	12.00
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Happy Hour Monday-Friday 4:00PM-6:30PM ■

To book your next event at Unwine'd Wine and Spirits, visit www.unwinedtx.com

Red Wine

HESS Shirtail Ranches Pinot Noir, <i>California</i>	13.00	43.00
Silk & Spice Red Blend, <i>Portugal</i> ■	11.00	36.00
El Coto Rioja Crianza Tempranillo, <i>Spain</i>	12.00	39.00
Maddalena Merlot, <i>Paso Robles</i>		43.00
Clarendelle Bordeaux, <i>France</i>		49.00
Truth Be Told Cabernet Sauvignon, <i>Columbia Valley</i> ■	12.00	39.00
Here By Chance Cabernet Sauvignon, <i>Paso Robles</i>		52.00
The Critic Cabernet Sauvignon, <i>Napa Valley</i>		61.00
Elyse Cabernet Sauvignon, <i>Napa Valley</i>		64.00
Sinegal Cabernet Sauvignon, <i>Sonoma County</i>		80.00
Caymus Napa Cabernet Sauvignon 50 th Anniversary, <i>Napa Valley</i>		130.00
Los Muros Malbec Cabernet, <i>Mendoza, Argentina</i>		58.00
Dos Caucos Malbec, <i>Mendoza, Argentina</i>	13.00	43.00
Magno Corpore Malbec, <i>Mendoza Argentina</i>		90.00
Lillie's Collection Petite Sirah, <i>California</i>		52.00
Forgotten Vines Zinfandel, <i>Sonoma County</i>	12.00	39.00
Seghesio Zinfandel, <i>Sonoma County</i>		43.00
Opaque Darkness Red Blend, <i>Paso Robles</i>		58.00
Garzon Tannat, <i>Uruguay</i>		49.00

Spirits

Tito's Vodka ■	10.00
Chopain Vodka	12.00
Grey Goose Vodka	14.00
Aviation American Gin	12.00
Hendrick's Gin	14.00
Bacardi Light Rum ■	10.00
Goslings Black Seal Rum	11.00
Sazerac Rye 6 Yr Whiskey	11.00
Buffalo Trace Bourbon ■	11.00
Maker's Mark Bourbon Whisky	14.00
Basil Hayden Bourbon	16.00
The Glenlivet 12 Yr Scotch	18.00
Don Julio Blanco Tequila	17.00
Don Julio Anejo Tequila	18.00
St. Germain Elderflower Liqueur	14.00

Beer

Miller Light and Yuengling Lager ■	5.00
Heineken, Peroni, and Voodoo Ranger IPA ■	6.00



CHARCUTERIE BOARD

Small-\$27

Large-\$43

CHEESE BOARD

Small-\$19

Large-\$35

PROSCUITTO FLATBREAD-\$19

Olive oil and mozzarella cheese topped with proscuitto, arugula, and balsamic drizzle

CHICKEN AND ARTICHOKE PESTO FLATBREAD-\$19

Garlic pesto sauce and mozzarella cheese topped with chicken and artichoke hearts

BUFFALO CHICKEN FLATBREAD-\$19

Buffalo sauce and mozzarella cheese topped with buffalo chicken, green onions, and ranch dressing

CHOCOLATE DECADENCE X 2-\$11

A molten chocolate ganache center surrounded by decadently rich chocolate cake

NON-ALCOHOLIC

S.PELLIGRINO-\$4

COKE, SPRITE, DIET COKE-\$2

HEINEKEN 0.0 NON-ALCOHOLIC BEER-\$6

Cocktails

MY FIRST LOVE

*Tito's Vodka, St. Germain Elderflower, and
Cranberry Juice*

CUPID'S KISS

*Tito's Vodka, Cointreau, Cranberry Juice, and
Fresh Lime Juice*

THE ART CAR

*Tito's Vodka, Cointreau, and
Fresh Lemon Juice*

I CAN BUY MYSELF FLOWERS

Avissi Prosecco and St. Germain Elderflower

THE HIDDEN GEM

*Aviation American Gin, Fresh Lemon Juice, and
Simple Syrup*

THE DUCHESS

*Aviation Gin, Cointreau, Dry Vermouth, and
Sauvignon Blanc*

DOUBLE-O MARTINI

*Chopain Vodka or Hendrix's Gin and
Dry Vermouth*

DOWN THE ALLEY

*A Classic Old Fashioned made with
Buffalo Trace Bourbon*

MEET ME IN MANHATTAN

Buffalo Trace Bourbon and Sweet Vermouth

BROKEN RESOLUTION

Buffalo Trace Bourbon and Ginger Beer

THE PERFECT STORM

Goslings Black Seal Rum and Ginger Beer

MORTON STREET MOJITO

*Bacardi Light Rum, Fresh Lime Juice, and a
splash of soda*