

# HAPPY HOUR DRINKS!

Monday-Friday, 2-6pm

**Späten Premium Lager \$3**

*One of Bavaria's most celebrated beers*

**Wycliff Champagne \$5**

*Tingly, bubbly, delicious-ness*

**Finca la Escondida Sauvignon Blanc \$6**

*Rose petal, toasted almond and kaffir lime*

**Il Conti Pinot Grigio \$6**

*Light, crisp, and mouth puckeringly citrusy*

**Martin Fierro Chardonnay \$6**

*Medium bodied, oaky Argentine chardonnay*

**Martin Fierro Malbec \$6**

*A spicy, peppery treat from Mendoza*

**Wente "Shorthorn Canyon" Syrah \$6**

*Black fruit, chewy tannins and charred smores*

**Eixarch "998" Tempranillo \$6**

*Vintage 1999'. Party like its...You get the idea*

**Frozen Sangria \$5**

*House Recipe.*

**Frozen Mimosa \$5**

*Fresh Orange Juice and Champagne*

*\*All Happy Hour special wines are available for \$99 a case,  
brought to you exclusively by **THE BLACK DOOR***



The Tasting Room  
WINE CAFE®

[www.TastingRoomWines.com](http://www.TastingRoomWines.com)

# HAPPY HOUR FOOD!

Monday-Friday, 2-6pm

## **Pizza Margherita \$8**

*Roma Tomatoes, Ovaline Mozzarella,  
Olive Oil, Basil, Sea Salt*

## **Truffle Mushroom Pizza \$8**

*Roasted Texas Portobello, Mozzarella,  
White Truffle Oil and Fleur de Sel*

## **Roasted Red Pepper Hummus \$4**

*Served with Warm Pita Bread*

## **White Truffle Fries \$4**

*Parsley, Parmesan Cheese, White Truffle Oil,  
Served with Garlic Aioli*

## **Earthenware Baked Brie \$7**

*Creamy Spinach & Artichokes,  
Toast Points, Crostini, & Crackers*

## **Bruscetta Rustica \$4**

*Mozzarella, Mushroom, Artichokes,  
Arugula and Truffle Vinaigrette*

## **Warm Baked Goat Cheese \$4**

*Black Olives, Piquillo Peppers, Mushrooms, Pine Nuts,  
White Truffle Oil and Baguette*

## **Meatball Sliders \$5**

*Provolone Cheese and Moroccan  
Spiced Tomato Sauce*



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