

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

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