

Rootstock

WINE BAR

Happy Hour Menu

Monday – Friday 3-6pm

Wine and Beer

Mionetto Prosecco \$ 7

(stonefruit, minerals, white flowers)

Domaine Eugene Carrel “Jongieux” \$7

(crisp green apple, lemon, grapefruit)

Serenety White Blend \$7

(peaches, white nectarine, citrus)

Downhill Pinot Noir \$8

(cherry, dark plum, earth)

Burrell School Zinfandel \$8

(fig, blueberry, chocolate)

Boont Amber Ale \$5

(toasted malt, dried apricot, red cherries)

Uinta Kolsch (Draft) \$ 7

(Corriander, Orange Citrus, Malt)

From Our Kitchen

Prosciutto Wrapped Dates \$ 7

(stuffed with blue cheese, almond, basil, mint)

Salami Rolls \$5

(sopressata rolled around blue cheese, Romesco)

Small Bites \$10

(pickled veggies, spiced nuts, marinated olives)

Caprese Salad \$7

(tomato, mozzarella, fresh basil, balsamic reduction)

Tomato Bruschetta \$6

(gorgonzola, feta, basil, onions, balsamic, olive oil)

Meatlovers Flatbread \$7

(pepperoni, sopressata, casalingo, mozzarella, Romesco)

Rootstock Flatbread \$ 7

(mushroom, tomato, blue cheese, onion, garlic, basil, balsamic)

Devils Canyon Flatbread \$7

(mozzarella, pecorino, sopressata, tomato, chili flakes, basil)

Sampler \$14

(wrapped dates, salami rolls, bruschetta, olives)

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