



## At-Home Happy Hour & Dinners

- Mix & match small plates to create an easy at-home happy hour
- Order 2 or more items, including a takeout bottle of wine
- Take & bake flatbread pizza
- Famfare Kitchen freezer meals – no prep required

Get \$1 off per item  
Get \$2 off each pizza  
COMING SOON!

## SMALL PLATES

<b>Sausage and cheese plate</b>	24.00
chef's selection of artisan cheese, sausage and dijon mayo	
<b>Trio of cheeses (V)</b>	17.50
chef's selection of artisan cheese with olives and sliced baguette	
<b>Flatbread pizza</b>	15.00
gluten free crust available	
	2.25
<b>Steak bites (GF)</b>	15.00
seared sirloin steak bites with dipping sauce	
<b>Warmed olives (GF) (V)</b>	7.50
blend of five select artisan olives	
<b>Kettle chips and horseradish dips (GF) (V)</b>	7.50

## SOUP OR SALAD

<b>Seasonal soup</b>	Cup   5.50
made from scratch using our house-made stocks and fresh ingredients	
	Bowl   8.00
<b>Seasonal salad (GF)</b>	15.50
spinach, seasonal dried and fresh fruit, squash, bacon, goat cheese and pumpkin seeds with white balsamic vinaigrette	

## HOUSE SPECIALTIES

<b>Kung pao chicken tacos</b>	1 taco   6.00
kung pao chicken with scallions, green beans and peanuts on corn tortilla	
	2 tacos   11.50
<b>Pan-fried cod</b>	Entrée   18.50
panko and green chile aioli	
<b>Petit sirloin</b>	16.00
5-ounce choice sirloin steak with red wine herb butter, seasoned green beans and roasted potatoes	
<b>Hot ham and cheese</b>	14.25
cured ham, swiss-fontina cheese blend and dijon mayo on a baguette	
<b>Gyros</b>	14.00
beef and lamb strips, red onions, tomatoes, cucumbers, tzatziki and fresh herbs, served on a pita	



## WHITE WINE

## Takeout Bottle

### House White – Oxford Landing Estates Pinot Grigio

12.00

*Australia / 2018*

Medium bodied palate, with flavors of poached pear & cinnamon

### Gateway Vinho Verde\*

17.00

*Minho, Portugal / 2019*

Traditional style, low in alcohol with a slight fizz & a lot of freshness

### Domaine du Rin du Bois Touraine Sauvignon\*

19.00

*Loire Valley, France / 2019*

Ripe apricot & melon flavors give rich texture with classic acidity

### Nautilus Estate Sauvignon Blanc

22.00

*Marlborough, New Zealand / 2019*

Intense aromas of citrus peel, blackcurrant buds & fresh herbs, citrus palate

### Lone Birch Chardonnay (unoaked)\*

18.00

*Washington / 2018*

A crisp, dry & refreshing palate with flavors of zesty lemon & pear

### Annabella Chardonnay Special Selection (oaked)

22.00

*California / 2016*

Integrated oak melds well into a round, soft palate with bright acidity

### Pratsch Rose (tap)

N/A

*Niederosterreich, Austria / 2018*

Estate-grown organic Zweigelt grapes, delicate & dry with notes of strawberry & stone fruit

### Zardetto Private Cuvee (tap)

N/A

*Veneto, Italy / NV*

Playful and refined, notes of pear, apple & peach

## RED WINE

## Bottle

### House Red - Citra Sangiovese Terre di Chieti IGP

12.00

Brilliant notes of sour cherry and Mediterranean wild herbs, with a dry, persistent finish

### Vina Leyda Pinot Noir\*

20.00

*Aconcagua, Chile / 2018*

Fresh & juicy with vibrant acidity & sweet, round tannins

### Böen Pinot Noir

25.00

*California / 2018*

Bursting with bright berry flavors, well balanced with hints of cocoa & caramel

### San Quirico Chianti

19.00

*Tuscany, Italy / 2018*

Notes of cherries, tobacco & violets, well-rounded with lively acidity & firm tannins

### Duorum Colheita Red\*

21.00

*Douro, Portugal / 2017*

Richly aromatic with notes of black cherries & tar, rich texture, zesty acidity

### Cousiño-Macul Merlot\*

17.00

*Central Valley, Chile / 2017*

Aromas of strawberry, mint, pepper & ginner, intense mouthfeel, round tannins

### Kin & Cascadia Cabernet Sauvignon

21.00

*Washington / 2017*

Bouquet of dark red fruits, elegant & balanced with hints of mocha & black cherry