

HUMBLE

Happy Hour

Monday-Friday 4-6 pm

Cocktails \$5

APPLE CRISP

watershed vodka, apple cider, spiced simple syrup, sparkling wine

MARTINI

smirnoff vodka or tanqueray gin, vermouth

MAPLE OLD FASHIONED

george dickel whiskey, maple syrup, bitters

SPICED RED SANGRIA

(also available by the pitcher \$20)

red wine, brandy, apple cider, spiced simple syrup, soda

Wine by the glass \$5

WHITE

CHARDONNAY.....Louis Latour 2015 France

PINOT GRIGIO.....Cantina Tollo 2015 Italy

PICPOUL.....Les Costieres 2016 France

RED

CABERNET SAUVIGNON.....Nicolas 2015 France

RED BLEND.....Gen 5 "Ancestral Red" 2014 California

CABERNET FRANC.....Empire Builder 2015 New York

ROSE

ROSÉ.....Alienor 2016 France

SPARKLING

BRUT.....Charles Armand Blanc de Blancs NV France

Featured Draft \$3

(ask your bartender for today's selection)

Cheese Plates

PICK 3 FOR \$10

served with nuts, honey,
fig jam & crackers

Brillat Savarin France, Cow (P)

Midnight Moon California, Goat (P)

Parmesan Italy, Cow (R)

Roth Moody Blue Wisconsin, Cow (P)

Humboldt Fog California, Goat (P)

Reading Raclette Vermont, Cow (R)

Jasper Hill Landaff Vermont, Cow (R)

Beemster Gouda XO Netherlands, Cow (P)

Carr Valley Baba Blue Wisconsin, Sheep (P)

Cabot Clothbound Cheddar Vermont, Cow (P)

Vermont Creamery Coupole Vermont, Goat (P)

P=PASTEURIZED R=RAW

ALL PIZZAS

\$2 OFF

(dine-in only)

