



Weekly Wine Flight	18.00
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### White Wine

Risata Moscato d'Asti, <i>Italy</i>	11.00	
Cerretto Moscato d'Asti, <i>Italy</i>		43.00
Kettmeir Pinot Bianco, <i>Italy</i>		45.00
Eroica Riesling, <i>Columbia Valley</i>	10.00	34.00
Borgo Tesis Pinot Grigio, <i>Italy</i>	10.00	34.00
Riva de la Rosa Frascati, <i>Italy</i>		34.00
J. Vineyard Pinot Gris, <i>Russian River Valley</i>		49.00
Ballentine 'Betty's Vineyard' Chenin Blanc, <i>St. Helena-Napa Valley</i>		45.00
Maison Darragon Le Haut des Ruettes, <i>France</i>		49.00
K Vintners Viognier, <i>Yakima Valley</i>	13.00	43.00
The Champion Sauvignon Blanc, <i>New Zealand</i>	12.00	40.00
Rombauer Sauvignon Blanc, <i>New Zealand</i>		60.00
Columbia Crest Founders Series Chardonnay, <i>Washington State</i>	11.00	36.00
Chateau Buena Vista Chardonnay, <i>Carneros</i>		53.00

### Rose Wine

Red Beret Rose, <i>Austria</i>	11.00	36.00
Bandini Malbec Rose, <i>Mendoza, Argentina</i>		40.00

### Sparkling Wine

Avissi Prosecco D.O.C, <i>Italy</i>	11.00	40.00
Luxe Brut Rose, <i>Columbia Valley</i>		40.00
Berlucchi Franciacorta '61 Extra Brut, <i>Italy</i>		52.00

*Ask us about our Gift Cards and Rewards program. To book your next event at Unwine'd, go to [www.unwinedtx.com](http://www.unwinedtx.com)*

## Red Wine

Argyle Bloom House Pinot Noir, <i>Willamette Valley</i>	15.00	49.00
Silk & Spice Red Blend, <i>Portugal</i>	10.00	34.00
Tenuta Le Calcinaie Chianti Colli Senesi, <i>Tuscany</i>		43.00
Emilio Moro Resalso Tempranillo, <i>Spain</i>	11.00	36.00
Les Legendes Bordeaux, <i>France</i>		40.00
Truth Be Told Cabernet Sauvignon, <i>Columbia Valley</i>	11.00	36.00
Raymond Sommelier Selection Cabernet Sauvignon, <i>North Coast</i>		49.00
Tooth and Nail "Squad Series" Cabernet Sauvignon, <i>Paso Robles</i>		49.00
Gallo Signature Series Cabernet Sauvignon, <i>Napa Valley</i>		85.00
Tenuta Argentiera Poggio ai Ginepri Rosso, <i>Tuscany</i>		65.00
Dos Cauces Malbec, <i>Mendoza, Argentina</i>	12.00	40.00
Tooth and Nail "The Stand" Petite Sirah, <i>Paso Robles</i>		53.00
Seghesio Zinfandel, <i>Sonoma County</i>		40.00
Mount Peak "Rattlesnake" Zinfandel, <i>California</i>		80.00
Inkblot Petit Verdot, <i>Lodi, California</i>		49.00
Garzon Tannat, <i>Uruguay</i>		46.00

## Beer

Miller Light	5.00
Yuengling Lager	5.00
Voodoo Ranger IPA	6.00
Heineken	6.00
Peroni	6.00

## Non-Alcoholic

S. Pellegrino	4.00
Coke, Sprite, Diet Coke	2.00
Heineken 0.0 Non-Alcoholic Beer	6.00

## Charcuterie Boards and Dessert

Small Charcuterie Board	25.00
Small Cheese Board	18.00
Large Charcuterie Board	40.00
Large Cheese Board	33.00
Prosciutto Flatbread	18.00
<i>Olive oil and mozzarella cheese topped with prosciutto, arugula, and balsamic drizzle</i>	
Chicken and Artichoke Pesto Flatbread	18.00
<i>Garlic pesto sauce and mozzarella cheese topped with chicken and artichoke hearts</i>	
Chocolate Decadence x 2	10.00
<i>A molten chocolate ganache center surrounded by decadently rich chocolate cake</i>	