

# HAPPY HOUR

MONDAY-THURSDAY 2-5PM

## WINE

20% off glasses and 10% in-house bottles  
30% off glasses and 20% in-house bottle for  
Wine Circle Members

**SWEETER APPLE WINE**  
Sweet, crisp apples and lush pear

**CREEKSIDE RED**  
Subtle smokiness, cherries, rhubarb and milk chocolate

**CREEKSIDE WHITE**  
White blend, perfect spice and oiliness

**FRONTENAC**  
Dark berries and earthy undertones

**PINOT NOIR**  
A classic fruit driven pinot noir with hints of cherry &  
white truffle

**RATAFIA**  
Fresh acidity, honey, golden raisins, apricots, sweet pear

**NORTH FOREST VALNOT KREM**  
Maple syrup and black walnuts

**NORTH FOREST PEPPERMYNTE KREM**  
Peppermint stick and chocolate

**NORTH FOREST PUMPA KREM**  
Pumpkin pie, cinnamon and nutmeg

## SPIRITS

25% off glasses

**Unaged Apple Brandy**  
Fresh, crisp apple with fruity undertones and sweetness

**Rye Whiskey**  
Spicy Rye bread, clove, and smokey flavor from the  
charred barrels.

**Light Whiskey**  
Sweet corn, caramel, maple, cashews, and pine nuts

## FOOD

**Riverrock Sandwich \$8.00**  
Toasted Baguette topped with salami, pepperoni,  
prosciutto, arugula, red onions, roasted red peppers,  
kalamata olives, banana peppers, provolone cheese.  
Drizzled with red wine vinegar and olive oil.  
Served with a pickle spear

**Wood Fire Roasted Chicken Salad \$6.00**  
Roasted chicken breast on a bed of arugula greens, red  
onions, tomatoes, croutons. Topped with Italian dressing  
and shaved parmesan.

**Four Cheese Stuffed Mushrooms \$8.00**  
Portobello mushrooms stuffed with a blend of cheeses and  
a mix of shallots and garlic. Pairs perfectly with  
Gewurztraminer wine.

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