

## bar bites

- seared deviled eggs \$8
- confit chicken wings with fish sauce caramel \$10
- smash burger with bbq aioli and cheddar \$13
- focaccia with ricotta, finger lime and bonito \$9
- lettuce and seed salad \$8
- cornbread with fermented honey \$6
- guerrero with braised lamb shoulder, sriracha, hoisin, japanese mayo, flour tortilla \$14
- pork ribs with calabrian chili red hot \$10

## daily cocktail \$1.79

only available 5:30-6pm  
1 per guest

## classic cocktails \$8

- old fashioned
- margarita
- buck
- negroni

## beer \$5

- draft special
- westfalia red ale

## happy hour

5:30-7pm

# MICHAEL'S

## winter 2018

### wine by the glass \$8

for today's selections  
ask your server  
or  
take a look  
[@michaelsm](#)  
on Instagram

## happy hour

### 10 for \$50

#### sparkling

**furlani** sur lie alpino,  
trentino/alto adige, italy 2015

#### rosé/orange

**la clarine farm** rosé alors, sierra  
foothills, california 2016  
**sauro maule** pri, veneto, italy  
2015 (orange)

#### white

**apatsagi** harslevelu, somloi,  
hungary 2013  
**brendan tracy** rue de la soif,  
loire, france 2015  
**swick** verdelho, columbia  
valley, washington 2016

#### red

**sebastien bobinet** hanami,  
saumur-champigny, france  
2015  
**gut oggau** atanasius,  
burgenland, austria 2015  
**st. croix** le fournas, corbieres,  
france 2013  
**tiago teles** gilda, bairrada,  
portugal 2015

please see reverse for happy hour wines

