

DRINKS

L'APERU

HAPPY HOUR

Monday-Friday, 3-6pm

Specials on house wine, bubbly, and featured food.

WINE BY THE GLASS

HOUSE WINE

Chateau Haut-Rian Côtes de Bordeaux (Red) 8
65% Merlot, 25% Cabernet Sauvignon, 10% Cabernet Franc

Chateau Haut-Rian Entre-Deux-Mers (White) 7.5
65% Semillon, 35% Sauvignon Blanc

Chateau Haut-Rian Bordeaux Rosé 7.5
60% Cabernet Sauvignon, 25% Merlot, 15% Cabernet Franc

BLANC (WHITE)

Emile Beyer Pinot Blanc 10/39
Bosc pear, ripe fruit, and touch of spice. Crisp finish. Organic.

Dom De Vaugfuget Vouvray Chenin Blanc 9/35
Fresh and direct. Unadorned lime and quince flavors. Light floral hint.

Vigneron Reunis Buxy Bourgogne Chardonnay 11/43
White peach, chalk and green apple. Zesty lemon finish.

Philippe Girard Sancerre Sauvignon Blanc 14/55
Pure and steely. Gooseberry, lime pith and flint notes.

Ca' Di Ponti Pinot Grigio 8/31
Fresh, dry, crisp and clean with floral and citrus aromas.

SPARKLING

Rivarose Provence Brut Rose 9/43
Persistent effervescence and apple-like quince fruit.

Maison Willm Blanc de Blanc 9/43
Crisp apple and green pear with fresh finish.

Mes Tres 1312 Cava 11/54
Elegant and dry with notes of citrus, flowers and pear.

ROUGE (RED)

Votre Sante California Pinot Noir 9/35
Fruit forward pinot noir with flavors of black cherry and plum

Domaine Courtois Côtes Du Rhône 8/31
Red cherry and raspberry, medium-bodied, silky textured

Henry Fessy Beaujolais Gamay 8/31
Lush cherry and wild strawberry framed by supple tannins

Gerard Bertrand Tautavel 11/43
Old vine Syrah based blend full of dark fruit

BIERES

Stella Artois Belgium 5

Kronenbourg 1664 France 5

Kronenbourg Blanc France 5

Freestate Ad Astra Lawrence, KS 5

Boulevard Wheat KCMO 5

Boulevard Tank 7 KCMO 7

APERITIF

Lillet Rouge 7.5

Lillet Blanc 6.5

Pernod 7

Ricard 7

Absinthe, Kübler 8

Kir Sauvignon Blanc + Cassis Noir 9

Kir Mure Sauvignon Blanc + Blackberry 10

Kir Fraise des Bois Sauvignon Blanc + Strawberry 10

Kir Framboise Sauvignon Blanc + Raspberry 10

Kir Royale Sparkling + Cassis Noir 10

AFTER DINNER

Taylor-Fladgate 20-year Tawny 17

Cockburn's Tawny 9

Graham's Six Grapes Ruby 8

Barbadillo Sherry Fino 6.5

Bas Armagnac VS, Castarede 14

Rémy Martin VSOP Cognac 15

Chartreuse Green or Yellow 19

Baileys Irish Cream 8

Toutain Calvados Fine 11

NON-ALCOHOLIC

Perrier 3.25

Coca-Cola 2.75

Orangina 3.75

Rieme Limonade 3.5

Boylan Ginger Beer 2.99