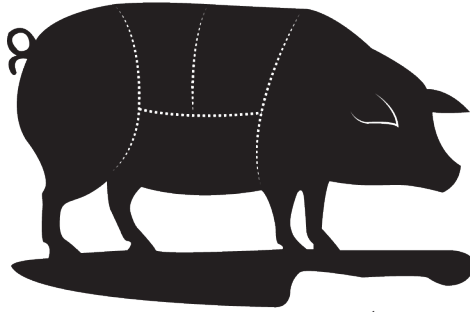


Wine Down Nights

Mon-Sat 10pm-12midnight (bar)



green pig bistro

SNACKS

FIVE CHEESE PLATE \$25

Snowdonia Black Bomber-Whales
semi-soft cheddar/cow's milk

BoxCarr CottonBell-North Carolina, USA
soft, triple cream/cow's milk

CarrValley Galcier Point Blue-Wisconsin, USA
semi-soft/cow's milk

La Langa La Tur-Piedmont, Italy
soft/goat, sheep and cow's milk

Garrotxa-Catalonia, Spain
semi-hard/goat's milk

*served with pistachio cranberry crackers,
honey, crispy walnuts, and figs*

GOUGERES \$10

gruyere cheese puffs with black truffle butter

BETH'S CHEX MIX \$5

with pecans and smoked almonds

SALTED CARAMEL RICE CRISPY TREATS

\$7

SALTED HEATH CHOCOLATE CHIP COOKIES

\$3

SPARKLING, WHITE WINES & ROSE'

Brut Cava, Bohigas \$39

classic Spanish dry, sparkling wine

Blanc de Pacs, Pares Balta-2021 \$39

intense white fruit aromas with clean citrus concentration
on the palate; certified organic

Sauvignon Blanc, Yealands-2021 \$33

bright acidity accompanies flavors of grapefruit, guava,
stone fruits and fresh herbs

Sauvignon Blanc, Biscaye Baie-2021 \$37

crisp and clean, with flavors of green apple, citrus and peaches

Chardonnay, Carmel Road-2021 \$37

oaked with notes of vanilla and butter compliment flavors of
pear, mango and citrus

Albarino, Vina Cartin-2021 \$39

herbal, citrus aromas with stone fruits on the palate and
a savory, saline finish

White Blend, Est! Est! Est!- 2021 \$31

a blend of Italian grapes; light and refreshing with notes
of lemon and tropical fruits

Rose', Domaine Laroque -2021 \$35

bright acid accompanies flavors of strawberry, cherry and

Wine Selections Also Available to Carry Out

RED WINES

Pinot Noir, Terrebonne Estate-2020 \$39

fruit forward with plum and raspberry and a soft, elegant finish

Cotes du Rhone, La Ligiere Sud Absolu-2020 \$37

blackberry, prune aromas with soft toffee notes on the palate; organic/biodynamic

Cabernet Sauvignon, Clos Sonoma-2020 \$39

rich and full-bodied offering dark, ripe berries with soothing
mocha notes

Malbec, Montes -2020 \$37

rich texture and silky tannin which accompanies notes of ripe
cherry, blackberry and cocoa

Tempranillo, Luberrri Orlegi-2021 \$37

light-bodied, blue fruits combined with violet nuances and
a zappy acidity

Bordeaux, Chateau Haut-Lartenac-2019 \$39

superior Bordeaux from in between the left and right banks;
certified organic

Negroamaro, Perrini-2020 \$39

rustic, full bodied, and herbaceous with a hint of spice and a persistent clean finish

COCKTAILS

COCO'S ISLAND \$15.5

rumhaven coconut water rum, domaine de canton, peach puree, lime juice, pineapple juice, cherries, coconut

SUMMER SANGRIA \$14.5

white wine, deep eddy vodka, strawberry simple syrup, cranberry juice, apple juice, lime juice

SMOKIN' OLD FASHIONED \$13.5

hickory smoked rittenhouse rye, brown simple sugar, angostura & orange bitters, orange peel

DRAFT BEERS \$8

OPTIMAL WIT WITBIER
ALAGASH WHITE WHEAT BEAR
ELLIOT NESS AMBER LAGER
PARTLY CLOUDY HAZY IPA