

# HAPPY HOUR

4:30-6:30pm

## SWIFT WINE FLIGHTS

### RED

Primativo, Miali, Puglia Italy  
Schaiva, Castel Sallegg Bischof, Alto Adige, Italy  
Corvina Blend, Luigi Righetti Amarone della Valpolicella Classico,  
Veneto, Italy  
**\$35**

### WHITE

Pinot Grigio, Primosole, Puglia Italy  
Vermentino, Fallegro Langhe DOC "Favorita", Lange Italy  
Carricante, Alta Mora Etna Bianco, Sicily  
**\$26**

## BAR BITES

### ANCIENT GRAIN SALAD

Little Farms Lettuce, Cucumbers, Pickled Pearl Onions,  
Cherry Tomatoes, Lentils, Farro, Quiona, and Citrus  
Honey Vinaigrette  
**14**

### RAPPHANNOCK OYSTERS, VA (GF)

White Balsamic Mignonette, Sriracha Cocktail Sauce, Hot  
Sauce, Lemon  
**21/29**

### MEZZE PLATTER

House Made Hummus, Baba Ganoush, Whipped Feta, Grilled  
Za'atar Pita  
**16**

### SHISHITO PEPPERS

Roasted with Agave, Lime  
**11**

### WILBURGER

Rosda Back Angus Patty, Nueskes Bacon Jam, Cheddar  
Cheese, Caramelized Onions, LTO, Pickle, Pub Sauce  
served with Crinkle Fries  
Add Sunny Side Up Egg +3  
**17**

### POMMES DAUPHINE

Crisp Potato Puff, Truffle Salt, Black Truffle Aioli  
**12**

### STEAK FRITES

Grilled Bavette Steak, Garlic Parmesan Fries, House Made  
Steak Sauce  
**29**

### SHRIMP COCKTAIL

Cocktail Sauce, Lemon  
**12**

### CAPRESE FLATBREAD

Beefsteak Tomato, Mozzarella, Balsamic Reduction,  
Handtorn Basil  
**13**

### ROASTED MUSHROOM FLATBREAD (GF)

Cauliflower Crust, Whipped Ricotta, Roasted Oyster and  
Shitake Mushrooms, Caramelized Onions  
**14**

### CRISPY ARTICHOKE

Served with Pesto Aioli  
**11**

### CRAB PRETZEL

Lump Blue Crab Dip, Soft Pretzel  
**17**

## DRAFT BEER

### SWEETWATER H.A.Z.Y. IPA

SweetWater Brewing Company 6.2%  
**10**

### SQUEEZY RIDER WEST COAST IPA

Deschutes Brewery 7%  
**10**

### CHIMAY CINQ CENTS

Belgium 8%  
**14**

### SOUR MONKEY

Victory Brewing Co. 9.5%  
**11**

### TROEGS SUNSHINE PILSNER

Troegs Independent Brewing 4.5%  
**10**

# WINES BY THE GLASS

## SPARKLING

La Marca Prosecco Veneto, ITALY  
**12**

## ROSÉ

Les Dauphins, Cote Du Rhone Cuvee Speciale, Rhone Valley,  
FRANCE  
**12**

## WHITE

Primosole Organic Pinot Grigio Puglia, ITALY  
**10**

Broadbent Vinho Verde, PORTUGAL  
**10**

Red Tail Ridge Dry Riesling Finger Lakes, NEW YORK  
**14**

Giesin Sauvignon Blanc Marlborough, NEW ZEALAND  
**12**

Piquitos Moscato Valencia, SPAIN  
**12**

Dreyer Reserve Chardonnay North Coast, CALIFORNIA  
**16**

## RED

Castel Sallegg Schiava Alto-Adige, ITALY  
**12**

Vinas 3 by Row Eleven Pinot Noir, CALIFORNIA  
**14**

Luberri Rioja, Seis de Luberri, SPAIN  
**14**

Bindi Sergandi Chianti, ITALY  
**12**

Liberty School Cabernet Sauvignon Paso Robles, CALIFORNIA  
**14**

Argento "Organic" Malbec Uco Valley, ARGENTINA  
**14**

## CRAFT COCKTAILS

### ESPRESSO MARTINI

Stoli Vanilla Vodka, Espresso, Brown Sugar, Baileys,  
Kahlua, Chocolate Bitters  
**18**

### CLEMENTINE COSMO

Orange Vodka, St. Germaine, Cointreau, White Cranberry  
**15**

### LAVISH LIVIN'

Botanist Gin, Italicus, Fresh Lime, and Grapefruit,  
Lavendar, and Ginger Beer  
**15**

### BOURBON PEACH MULE

Maker's Mark Bourbon, Peach Liqueur, Ginger Beer, Fresh Lime  
**14**

### THE SMOKED PALOMA

Casemigous Repo, Mezcal, Lime and Grapefruit Juice  
**16**

### THE WILBUR FASHIONED

Woodford Reserve, Vanilla Bean, Brown Sugar, Orange Bitters  
**17**

### BASIL LEMON DROP

Absolute Citron, Italicus, Lemon Sugar, Basil  
**16**

### BLUEBERRY MOJITO

Blueberry Vodka, Fresh Lemon, Mint, Blueberry Puree, Club  
Soda  
**14**

### CUCUMBER CHILLER

Grey Goose Pear, St. Germaine, Cucumbers, Lemon, Club Soda  
**13**