

# HAPPY HOUR



MUTINY  
WINE ROOM

## SHAREABLES

\$8

**Crostini Trio** - smoked snapper mousse, Dijon egg salad, smoked egg plant and sundried tomato-olive tapenade

**Fresh Green Chickpea Hummus** - rye flatbread, sweet potato chips

**Mussels Toast (2)** - confit fennel & garlic aioli, house sourdough baguette

\$10

**Gulf Snapper Dumplings** - clear Dashi, scallions, fresh ginger chiffonade

**Tuna Tartare (4)** - Ponzu marinated tuna, wonton chips, scallions

**Cured Ham and Cheese Croquettes (3)** -fried with smoked paprika aioli and Parmigiano Reggiano

**Sicilian Meatball** - Red wine marinara, grilled house focaccia with roasted garlic, oregano, Parmigiano Reggiano

\$12

**Thai Chile Sticky Quail Knots (3)** -Texas quail, chile-orange salsa verde

**Steak Sliders (2)** - red Oaxacan mole rub, roasted sweet potatoes

**North East Oyster (3) Thai Set-Up** - Nam Jim salsa verde, chile jam, fried shallots

TUESDAY - FRIDAY | 4:00 - 6:00  
SATURDAY - SUNDAY | 2:00 - 5:00

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## WINE LIST



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### Sparkling & Rosé

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G B

NV Poulet et Fils Crémant de Die, Brut, Die, France

\$11 \$44

2020 Kagan Cellars Rosé, Clarksburg, California

\$10 \$40

### White

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2017 Keep Wines, Albarino, Clarksburg, California

\$10 \$40

2020 Odfjell Armador Sauvignon Blanc, Chile

### Red

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2020 Potrero Malbec, Valle De Uco, Mendoza

\$11 \$44

2020 Odfjell Armador Cabernet Sauvignon, Chile

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