

# Wesley & Rose



## DRINKS



### Wizard Trick 8

*[like a Spritz from a magical river trip]*  
Sparkling Rosé, Aperol, grapefruit

### Paddlepuss 6

*[sometimes called a Shandy]*  
Lefebvre Witbier and sparkling lemon soda  
*[low ABV]*

### Shacked Margarita 9

*[tastes like a margarita because it is... but better]*  
Suerte Blanco tequila, agave, lime, smoked salt

### Monvin Sparkling Rosé 7

*Italy, Glera*

### B.V. Lavender 6

*[to have fun doesn't require alterations]*  
coconut water, lavender syrup, citrus



Executive Chef Kalon Wall

HAPPY HOUR // 3PM - 5PM



SNACKS



**Patagonia Shrimp 9**

*garlic, paprika, charred lemon, olive oil*

**Grilled Chicken Thighs 8**

*kohlrabi kimchi, Korean bbq sauce*

**Pork Belly 10**

*peaches, sherry, greens*

**Cast Iron Baked Cheese 10**

*provolone valpadana-piccante  
heirloom cherry tomato, baguette*

**Heirloom Tomato Panzanella 9**

*croutons, black quinoa, basil, balsamic*

**Olives 6**

*mixed and marinated*

**Grilled Carrots 7**

*plums, blue cheese, mint, pine nuts*

**Fava Bean and Spring Pea Hummus 6**

*seasonal vegetables*

BRUSCHETTA



4 each

**Fresh Figs**

*goat cheese, basil*

**Meat**

*aged pepperoni, pecorino romano  
pepperoncini, chick peas*

**Apple**

*brie, walnuts, parsley*

BREADBOARDS



12 each

**Charcuterie Assortment**

*cassis mustard, pickled vegetables*

**Artisan Cheese Board**

*local alfalfa honey, dried fruit*

**Ploughman's**

*a selection of artisan meats  
and cheese with accoutrements*

**W&R Bread 7**

*honey & black salt butter, herb & pink salt butter  
roasted garlic & smoked salt, olive oil*