

# FOOD



food + wine bar

## NIBBLES

Bowl of warm <b>nuts</b>	5
Assorted <b>olives</b>	5

## SMALL PLATES

<b>Salmon Gravlax Rolls</b>	11
With avocado, capers, arugula & cucumber. Mustard dill sauce.	
<b>Bacon Wrapped Dates</b>	8
Stuffed with marcona almonds; balsamic syrup and crème fraiche	
<b>Beef Meatballs</b>	9
With olive caper tomato sauce and herbed ricotta	
<b>Edamame Dip</b>	7
With cucumber, radish and pita	

## CHEESE + SALUMI

<b>3 Cheese Plate</b>	15
Ask your server for today's features. With dried fruits and crackers.	
<b>3 Salumi Plate</b>	15
Prosciutto di Parma, Chicken Liver Mousse and Salame Rosa, with whole grain mustard, cornichons and bread	
<b>Salumi and Cheese Combo</b>	
Choose 2 salumi and 2 cheese	18

## SALADS

<b>Arugula-</b> shaved parmesan, olives, tomatoes, lemon vinaigrette	7
<b>Spinach-</b> roasted beets, spiced walnuts, gorgonzola, balsamic	7
<b>Romaine-</b> Caesar dressing, radish, croutons, parmesan	7

## PIZZA

*We feature San Marzano tomatoes and a traditional Neapolitan crust*

gluten free crust on request	+2
<b>Margherita</b>	12
Fresh mozzarella, tomato, basil	
<b>Pepperoni</b>	14
Spicy pepperoni, tomato, garlic, ricotta and mozzarella	
<b>Prosciutto</b>	16
Ricotta, tomato, prosciutto, arugula, shaved parmesan, lemon	
<b>Mushroom</b>	15
Portabella, cremini and shiitakes, roasted onions, herbs, mozzarella, garlic cream and truffle oil	
<b>Principessa</b>	16
Salame Rosa, artichokes, capers, roasted onions, mushrooms, mozzarella, garlic cream & truffle oil	
<b>Tre Salumi</b>	16
Pepperoni, prosciutto, salame rosa, mozzarella, garlic & tomato sauce	
<b>Piper</b>	9
Tomato, garlic and mozzarella	

# WINE

## TINY BUBBLES

**Prosecco Superiore** Raphael dal Bo  
*Valdobbiadene, Italy NV*  
Floral nuances, ripe apple and pear,  
with a fine and lasting perlage.  
\$9/33

## WHITES

### BRIGHT WHITES

FLIGHT #1 \$9

**Swartland Chenin Blanc** A.A. Badenhorst  
*Western Cape, South Africa '16*  
Aromas of peach and minerals. Very crisp &  
refreshing, smooth mouthfeel.  
\$8/30

**Valdeorras Godello** Bodegas Godeval  
*Galicia, Spain '15*  
Combines mineral notes with a creamy  
texture, stone fruit, & a lingering finish.  
\$9/33

**Mohua** Sauvignon Blanc  
*Marlborough, New Zealand '16*  
Aromas of guava & lime, with a palate  
of nectarine & grapefruit. Long and  
refreshing finish.  
\$8/30

### PRETTY BLONDES

FLIGHT #2 \$12

**La Delizia Cara Mia** Pinot Grigio  
*Veneto, Italy '15*  
Bright citrus perfume. Pure and  
mouthwatering texture.  
\$7

**Inspiration Vineyard** Krutz Family Cellars  
Chardonnay  
*Russian River Valley, California '14*  
Aromas of citrus and tropical fruits.  
Creamy notes & nice acidity.  
\$12/42

**Cuvee Marie-Christine Rose** L'Aumerade  
*Provence, France '16*  
Fresh strawberries with a light lemon  
finish. Lovely.  
\$12/42

## REDS

### LA TOUR

FLIGHT #3 \$14

**Clos Saint Germain** Domaine Olivier  
Larochette Pinot Noir  
*Burgundy, France '14*  
Layers of red fruits, soft earthiness & herbs.  
Silky, supple and smooth on the palate, with  
a chalky, mineral finish.  
\$12/42

**Vaucluse** Domaine Les Ondines  
Syrah  
*Rhone Valley, France '15*  
Fruit forward, full bodied, soft tannins &  
sweet finish.  
\$10/36

**Montagne Saint-Emilion** Chateau Tour Bayard  
Merlot, Cabernet Franc  
*Bordeaux, France '14*  
Plum and cherry with notes of sweet  
tobacco. Nice hint of oak, moderate  
tannins and lingering finish.  
\$14/48

### COASTAL RETREAT

FLIGHT #4 \$14

**Willamette Pinot Noir** Illahe Vineyards  
*Willamette Valley, Oregon '15*  
Bright nose of red fruits, char & vanilla leads  
to a mouth of fresh plums. Silky, elegant  
finish.  
\$14/48

**Estate Lemberger** Kiona Vineyards  
*Red Mountain, Washington '14*  
Blackberry pepper nose along with a vibrant,  
well-balanced palate with earth & spice. Fruit  
forward, medium bodied. \$9/33

**Cabernet Sauvignon** Steele Wines  
*Red Hills Lake County, California '15*  
Deep red fruit, black plum & dust.  
Ripe & juicy, but dry and spicy.  
\$12/42

## BUENA ROJA

### FLIGHT #5 \$11

**Rioja Crianza** Gomez Cruzado

Tempranillo

*Rioja, Spain '13*

Sweet notes of red cherries. Clean & bright, with a superb fruitiness.

*\$11/39*

**Cabernet Franc Reserva** Vina Maquis

*Valle de Colchagua, Chile '13*

Elegant fresh berries, with hints of floral aromas. Medium bodied, well balanced, and long, fruity finish.

*\$10/36*

**Patroita** Tikal

Malbec, Bonarda

*Mendoza, Argentina '14*

Generous aromas of ripe cherries. Big body yet very balanced with luscious layers of raspberry, cherry and cocoa flavors.

*\$11/39*

## GIRO D'ITALIA

### FLIGHT #6 \$14

**Susumaniello** Masseria Li Veli

*Salento, Puglia, Italy '15*

Red berry aromas with hints of licorice & rawhide. Soft in the mouth, with a fresh acidity and long finish.

*\$13/45*

**Poggio ai Ginepri** Tenuta Argentiera

Cabernet Sauvignon, Syrah, Merlot

*Bolgheri, Tuscany, Italy '14*

Intense aromas of violets and balsamic, with red fruits. Round & complex palate, with ripe and sweet tannins.

*\$12/42*

**Papale Linea Oro** Varvaglione

Primitivo di Manduria

*Puglia, Italy '13*

Full bodied and fruity, with addition of spice, licorice and oak. Extremely smooth, amazing balance and elegance.

*\$14/48*

## COCKTAILS \$8

**Manhattan**

A classic, with rye, vermouth and bitters

**Old Fashioned**

Don Draper's favorite, with bourbon, simple syrup & orange bitters

**Coin Style Margarita**

Fresh lime juice on the rocks with salt, or not

**Negroni**

Gin, vermouth and Campari

**Tom Collins**

Gin, fresh lemon juice & soda

**Moscow Mule**

With fresh ginger, served in a copper mug

**Stardust**

Gin, lemon juice & St. Germaine

## MARTINIS \$8

*Crafted with house-infused vodkas*

**Cucumber and Mint**

**Ancho Chile, Orange and Mint**

**Pomegranate and Orange**

**Classic (Vodka or Gin)** with pimento olives

## TAP \$5, \$6

**Rotating Taps**

*Ask for today's features*

# HAPPY HOUR

4 PM - 6 PM

## DRINK

BEER 4

*Ask your server for today's pours*

MARTINIS- Classic Vodka or Gin, 5  
Up or On the Rocks, Olives or  
With a Twist

WINE 5

*Ask your server for today's pours*

MARGARITA- Coin Style 5

## FOOD

Mixed Nuts 3

Cheese Plate 6

Salumi Plate 6