

FOOD



food + wine bar

NIBBLES

- Bowl of warm **nuts** 5
- Assorted **olives** 5

SMALL PLATES

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

CHEESE + SALUMI

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

SALADS

- Arugula-** shaved parmesan, olives, tomatoes, lemon vinaigrette 7
- Spinach-** roasted beets, spiced walnuts, blue cheese, balsamic 7
- Kale-** shaved brussel sprouts, almonds, tahini-agave dressing 7

PIZZA

We feature San Marzano tomatoes and a traditional Neapolitan crust

- gluten free crust on request +2
- Margherita** 12
Fresh mozzarella, tomato, basil
- Pepperoni** 14
Spicy pepperoni, tomato, garlic, ricotta and mozzarella
- Prosciutto** 16
Ricotta, tomato, prosciutto, arugula, shaved parmesan, lemon
- Mushroom** 15
Portabella, cremini and shiitakes, roasted onions, herbs, mozzarella, garlic cream and truffle oil
- Principessa** 16
Salame Rosa, artichokes, capers, roasted onions, mushrooms, mozzarella, garlic cream & truffle oil
- Tre Salumi** 16
Pepperoni, prosciutto, salame rosa, mozzarella, garlic & tomato sauce
- Piper** 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 & minerals. Very crisp
& refreshing, smooth mouthfeel.
\$8/30

Muros Antigos Loureiro Anselmo Mendes
Minho, Portugal '16
Exuberant nose with citrus & tropical notes.
Crisp & round acidity, light in the mouth
with tropical & herbaceous flavors.
\$9/33

Mohua Sauvignon Blanc
Marlborough, New Zealand '16
Aromas of guava & lime, with a palate
of nectarine & grapefruit. Long &
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

Pouilly Fume Regis Minet
Loire Valley, France '15
Nice sweet tart up front with dry
citrus and mineral finish.
\$13/45

Raeburn Chardonnay
Russian River Valley, California '15
Complex fruit tones complemented with
toasted oak & vanilla .
\$11/39

REDS

LA TOUR

FLIGHT #3 \$14

Cote de Brouilly Nicole Chanrion
Gamay
Burgundy, France '15
Ripe, vibrant red berries. Moderate acidity
and tannins, very refreshing Bojo.
\$14/48

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

Pinot Noir Villages Cuvee St. Innocent
Willamette Valley, Oregon '15
Delicate, subtle and balanced, with
bing cherries, gentle oak and earth.
\$13/45

Cabernet Sauvignon Steele Wines
Red Hills Lake County, California '15
Deep red fruit, black plum & dust.
Ripe & juicy, but dry and spicy.
\$14/48

Westside Zinfandel Peachy Canyon
Paso Robles, California '13
Aromas of candied cherry & pomegranate,
with cinnamon, a hint of tar & crushed
espresso bean. Dried blueberries enliven
the palate, along with minerals & baking
spices.
\$13/45

BUENA ROJA

FLIGHT #5 \$11

Altos de la Hoya Olivares
Monastrell

Jumilla, Murcia, Spain '15

Sweet notes of dark fruits and licorice.

Round on the palate & quaffable.

\$7/27

Papa Figos Casa Ferreirinha

Tinta Roriz, Tinta Barocca, Touriga Franca,
Touriga Nacional

Duoro, Portugal '15

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

\$10/36

Alta Collection Malbec Tapiz

Mendoza, Argentina '14

Concentrated aromas of blackberry, oak &
vanilla. Generous in the mouth, with good
weight, velvety tannins and a peppery
finish. *\$11/39*

GIRO D'ITALIA

FLIGHT #6 \$12

Barbera d'Asti Villa Remotti

Piedmont, Italy '14

Dark berries and plums on the nose,
juicy red fruit on the palate, with a
bright & enjoyable finish.

\$9/33

Regaleali Tasca d'Almerita

Nero d'Avola

Sicily, Italy '15

Layered notes of cherry, raspberry and
mulberry. Complex and supple on the
palate, with ripe berry flavors and supple
tannins.

\$8/30

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

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