

# 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-miso 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

**Gavi** Picollo Ernesto

*Piedmont, Italy '16*

Aromas of melon, green apple & mineral.

Light & refreshing.

*\$8/30*

**Riesling** A to Z Wineworks

*Oregon '16*

Perfect balance between crisp acidity,  
honeyed viscosity and tree fruit.

*\$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*

**Butternut** Chardonnay

*California '15*

Peachy aroma with butterscotch &  
vanilla flavors. Long, rich finish.

*\$10/37*

## 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*

**Bourgueil** Domaine de la Chanteleuserie

Cabernet Franc

*Loire Valley, France '16*

Cedar, blackberries and leather on the  
nose. Ample acid, with strawberries,  
black pepper, & a cherry cola finish.

*\$13/45*

**La Chapelle** Prieure de Saint Jean de

Bebian Grenache, Syrah, Cinsault

*Coteaux de Languedoc, France '13*

Aromas of black fruits & wild herbs.  
Full bodied, with firm tannins & long  
finish.

*\$14/48*

### COASTAL RETREAT

FLIGHT #4 \$13

**Pinot Noir Villages Cuvee** St. Innocent

*Willamette Valley, Oregon '15*

Delicate, subtle and balanced, with  
bing cherries, gentle oak and earth.

*\$13/45*

**Heritage Cabernet Sauvignon**

Browne Family Vineyards

*Columbia Valley, Washington '15*

Ripe red fruit, robust baking spice and  
sweet oak. Medium bodied with vanilla  
& toasted oak finish.

*\$12/42*

**OZV Old Vine Zinfandel** Oak Ridge

Winery

*Lodi, California '15*

Robust & jammy, with raspberry, milk  
chocolate and mocha flavors. Soft tannins  
& a supple mouth feel.

*\$8/30*

## 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

**Gascon Malbec**  
*Mendoza, Argentina '14*  
Concentrated aromas of blackberry, plum  
& a hint of mocha. Round tannins and a  
plush mouthfeel lead the way to a long,  
velvety finish.  
\$8/30

**Reserva Especial** Tabali  
Cabernet Sauvignon, Merlot, Syrah  
*Valle de Limari, Chile '10*  
Powerful and luxuriant nose of red fruit,  
vanilla & spice. The palate gushes with  
bing cherry, ripe plum & dried fruit,  
backed with notes of oak. Complex & long  
finish. \$15/51

## 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 soft  
tannins.  
\$8/30

**Taneto Toscana Rosso** Badia di Morrone  
Syrah, Sangiovese, Merlot  
*Tuscany, Italy '12*  
Aroma has delicate notes of cinnamon,  
cocoa & black pepper. Soft and pleasing  
in the mouth with a velvety smoothness.  
\$13/45

## COCKTAILS \$8

**Manhattan**  
A classic, with rye, vermouth and bitters

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

**Pomegranate Margarita**  
Fresh lime juice and triple sec 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*