

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 \$12

Gavi Picollo Ernesto

Piedmont, Italy '16

Aromas of melon, green apple & mineral.

Light & refreshing.

\$8/30

A to Z Riesling

Oregon '16

Citrus and floral aromas and tastes.

Bright, yet rich & smooth, with a hint
of sweetness.

\$7/27

Duckhorn Sauvignon Blanc

Napa Valley, California '16

Exotic aromas of papaya, ginger & melon,
with a silky palate and crisp citrus notes.

Lingering, refreshing finish.

\$14/48

PRETTY BLONDES

FLIGHT #2 \$13

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 \$13

Cuvee Nicolas Domaine Lafage

Grenache

Languedoc-Roussillon, France '14

Jammy character offset by ripe tannins
and juicy acidity. Toasty cocoa notes on
the finish.

\$11/39

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

L'Atelier Crocus

Malbec

Cahors, France '14

Aromas of black fruits, cinnamon and
spice. Full bodied and dry, with an
earthy, tobacco finish.

\$12/42

COASTAL RETREAT

FLIGHT #4 \$14

Giselle Pinot Noir WillaKenzie Estate

Willamette Valley, Oregon '14

Aromas of red cherries with a bit of
smoke. Juicy acidity with flavors of
raspberry, plum and white pepper.

Elegant, velvety and polished.

\$16/54

Terroir Cabernet Sauvignon Gibbs

Napa Valley, California '14

A nose of blackberry, cassis and
chocolate. Deep palate of dark cherry,
plum and mocha. Smooth tannins.

\$15/51

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 \$10

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 mouth-feel lead the way to a long, velvety finish.

\$8/30

Envero Gran Reserva Apaltagua

Carmenere

Valle de Colchagua, Chile '15

Bold and inky, with intense aromas of blueberry, cassis, oak and spice. Rich texture, high acid and bright finish.

\$10/36

GIRO D'ITALIA

FLIGHT #6 \$15

Rosso di Montalcino Piancornello

Sangiovese

Tuscany, Italy '14

Very fresh with floral, violet and berry character. Medium bodied with soft tannins and finish

\$15/51

Alanera Zenato

Corvina, Rondinella, Corvinone

Veneto, Italy '13

Layered notes of dried cherry & prune, sweet spice, and hints of coffee and tobacco. Full-bodied, complex and vibrant on the palate; long, harmonious finish.

\$13/45

Pezzo Morgana Reserva Masseria Li Veli

Negroamaro

Puglia, Italy '12

Bold and complex, with dark fruit, tar, violets, pepper and earth.

\$12/41

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