

BUBBLES

De Stefani Prosecco

14

12

18

Dry, Crisp, with Soft Bubbles and notes of Apple and Citrus Fruits *Veneto, Italy*

Onehope Brut

Green Apple, Meyer Lemon, White Florals, Honeysuckle Napa Valley, California

Haute Couture Blanc Brut

Layered notes of Pear and Peach with hust a touch of Sweetness France

Flight of all three for 18

ROSÉ	P 3oz	P 6oz	90Z
Ryan Patrick Syrah, Grenache & Sangiovese Light and Floral Aroma with Notes of Citrus Zest and Pink Grapefruit <i>Columbia Valley Washington</i>	6 as	8.5	11
Commanderie de la Bargemone Light, Character and a Crisp Palate Provence France	9	15	21
Red Car Pinot Noir, Grapefruit, Lychee, Strawberry, Tangerine in Neutral French Oak <i>Sonoma Valley, California</i>	12	20.5	29

Flight of all three for 21

WHITES

SWEET & LOVELY

Lo Duca Lambrusco6.5 | 9.5 | 12.5Blackberry and Strawberries, not too Sweetwith Slight BubblesEmilia-Romagna, ItalyDr. Loosen Riesling7 | 11 | 15

Clean, Crisp, Juicy, Refreshing Mosel-Saar-Ruwer, Germany

Vietti Moscato d'Asti Delicately Sweet and Sparkling with a Finish of Fresh Apricots Piedmont, Italy

Flight of all three for 15

CRISP & REFRESHING.

6.5 | 9.5 | 12.5

Seven 7 Grape Blend, Crisp, Acidic, Intense Fruit, Citrus and Herbs Batroun Mountains, Lebanon

Brigaldara Soave 7.5 | 12 | 16.5 Light and Refreshing with hints of Peach & Lemon Valpolicella, Italy

Infamous Goose Sauvignon Blanc 8.5 | 13.5 | 18.5 Kaffir Lime, Passion Fruit Pulp, Lemon Zest *Marlborough, New Zealand*

Flight of all three for 16.5

LIGHT BODIED

Raimat Albrino

6.5 | 10 |13.5

8 |12.5 | 17.5

9 | 15 | 21

8 | 12 | 17.5

Fresh, Citrus with a Finish Dominated by White Flowers and Melon Catalonia, Spain

Carpineto Dogajolo

Beautiful "Super-Tuscan" White Fruity and Elegantly Aromatic, blend of Chardonnay, Sauvignon Blanc and Grechetto Tuscany, Italy

Morgan Un-oaked

Medium Body with Brightness and a Long Finish. Rich, yet Subtle and Rounded Santa Lucia, California

Flight of all three for 17.5

FULL WHITES

Dough Chardonnay8|12.5|17.5Juicy Fresh Pineapple, Nectarine and CrispFuji AppleSonoma Valley, California9Louis La Latour Grand Ardéche9

Louis La Latour Grand Ardéche 9 |14.5 Lemon Cheesecake, Acacia Flower, Honey, Fresh Butter Burgundy, France

Bernardus Chardonnay11|18.5|26Intense Rich Palate, Rich Oak Notes, the LongFinish Is Supported by a Refreshing AcidityMonterey California

Flight of all three for 19.5



FRESH REDS

Mommessin Beaujolais-Villages 7 | 11 | 15

Elegant and Refined, Offering Flavor of Chocolate, Black Fruits and Spicy Notes Beaujolais, France

Battle Creek Unconditional Pinot Noir

8 |12.5 | 17.5

Unconditional Pinot Noir

Cherry and Blackberry Fruit with Subtle Tannins and a Smooth Finish *Oregon*

Brigaldara Valpolicella

9.5 | 12 | 1<mark>5.</mark>5

9 | 15 | 21

Light Easy-Drinking Red with Blackberry and Raspberry Notes Veneto, Italy

Flight of all three for 17.5

TOUCH OF SPICE

Barossa Valley (blend)6.5 | 10 | 13.5Licorice, Dark Chocolate, Blackberries,
Campfire Smoke
Barrosa Valley, Australia6.5 | 10 | 13.5

Pertinace Barbera d'Alba Cherry, Violet, Olives, Black Pepper Piedmont. Italy

Vina Alberdi La Rioja Altra 12 | 21 | 29.5

Creamy and Fruity with Chocolatey Character Rioja, Spain

Flight of all three for 21

MEDIUM REDS



Famiglia Meschini Red Blend8|12.5|17.5Malbec & Syrah Blend with Reflections of Violet/Plum-
Mature Fruit and Smokey Red Pepper
Mendoza, ArgentinaNotestand
Mature Fruit

Mormoraia Chianti 8.5 | 13.5 | 18.5 Full and Round, Ripe Plum with a Touch of Oak *Tuscany, Italy*

E. Guigal Cote du Rhone 9 | 15 | 21 Rich and Intensely Aromatic with Black Currant, Plum and Approachable Tannins *Cóte du Rhóne, France*

Flight of all three for 18.5

BIG BOYS

Three Finger Jack8|12.5|17.5Black Plums, Cherries, Coffee, Black PepperLodi, California

Foppiano Petite Syrah12.5 | 21.5 | 30Dark Espresso, Dark Chocolate and BlueberriesTuscany, Italy

Austin Hope Cabernet Sauvignon 15.5 | 27.5 | 39.5 Ripe Dark Fruit, Vanilla, Spice, Smokiness Paso Robles, California

Flight of all three for 30



ASK YOUR SERVER ABOUT THE SPECIAL POUR OF THE DAY!

2013 Barolo D.O.C.G.

Traditional Barolo bouquet, with hints of prunes, licorice and spices. Palate opens to a contrast of fresh & tart red fruit, tobacco, and dried herbs. Old Italy in a glass!

Serralunga D'Alba, Italy

16 | 32 | 44

2016 Pahlmeyer Jayson

Cabernet dominant Bordeaux-style Red from Iconic Napa Vineyard Rich, Full-Bodied Red & Black Fruit, Subtle Licorice

Napa Valley, California

16 | 32 | 44

Cheese Served with Baguette, Olives & Fruit Compote

Selection of 4 17

FROM THE BLOCK

Salumi Served with Baguette, Cornichon & Mustard Selection of 4 18

Cheese & Salumi

Chef daily selection of 3 Salumi & 3 cheese 21

SMALL PLATES

Hummus Served with Pita Bread & Fresh Crudite	10	Marinated Olives Served warm or cold	7
Spanish Shrimp Slightly Hot, Slightly Sweet Large Shrimp	15	Egg Salad Crostini Crème Fraiche, Dijon & Chive Egg Salad on Toasted Baguette	11
Classic Bruschetta Fresh Mozzarella, Heirloom Tomatoes, Basil & Balsamic Reduction on Toasted Baguette	12	Brussel Sprouts Roasted with Honey Sriracha Sauce, Crème Fraiche, & Sesame Seeds	10



SANDWICHES Served with Tossed Greens or warm Orzo Pasta Salad. Substitute Soup + 2

Ciabatta Warm Brie, Turkey, Fresh Pear, Dijon Mustard, Baby Arugula	13	Toasted Sourdough Cucumber-Lemon Tuna Salad, Provolone	13				
Baguette Manchego Cheese, Pork Loin, Ham, Onion, Dill Pickle, Créme Fraîche Dijon Sauce, Baguette	14	Toasted French Roast Beef, Chimichurri, Swiss, Roma Tomatoes, Arugula	14				
Toasted Multi-Grain Cheddar, Avocado, Hummus, Tomato	13						
Naan Prosciutto, Salami, Provolone, Roasted Red Pepper, Olive Tapenade	13						
SOUP/SALAD							
Sage Chicken Noodle or House-Made Daily Soup 8							
Arugula Salad 2 Poached Eggs, Arugula, Gorgonzola, Re Onion, Heirloom Tomato tossed in warm Bacon Vinaigrette	14 9d	Spinach Salad Strawberries, Red Onion, Candied Pecans, Gorgonzola with Balsamic Vinaigrette	13				
Roasted Peac Mixed Greens to		13 Beach Vinaigrette					
& Topped with Roasted Corn, Riced Cauliflower, Red Onion and Diced Peaches							
Add on to any sal	ad: Chicker	n, Prosciutto or Shrimp 5					



FLATBREADS

Mediterranean

with Kalamata Olives, Spinach, Sun-Dried Tomatoes, Feta, Mozzarella and Balsamic-Basil Olive Oil 14 **Pear & Gorgonzola** Pear, Gorgonzola, Bacon, Balsamic Drizzle, Arugula

Add Prosciutto, Chicken or Shrimp 5

17

11

ENTREES

Basil Alfredo Ravioli

Ricotta Stuffed Ravioli with Basil Alfredo, Artichoke Hearts & Sun-Dried Tomatoes Add Prosciutto, Chicken or Shrimp 5

Mac & Cheese

Cavatappi, Sharp Cheddar, House-Made Mornay Sauce with Gruyère & Parmesan Add Prosciutto, Chicken or Shrimp 5 Add Broccolini, Heirloom Tomatoes or Slivered Almonds 2

- Honey & Orange Sesame Salmon with Ginger, Soy & Basil, Served with Heirloom Tomato, Arugula & Herbed Orzo
- Kasekrainer Sausage16with Bell Peppers and Onions, on Arugula and
Orzo with Balsamic- Merlot & Dijon-Mustard
Seed Dipping Sauces16

Sambal Shrimp with Fresh Broccolini, Bell Peppers, & Spinach served over Orzo 20

LOOKING FOR SOMETHING SWEET?

Ask your server what is available.

15

19