Queens of the Cork

Queens of Spain

Mencía Anónimas 20
Spain, Ribiera Sacra, Catro e Cadela, 2021
Winemakers: Cris Yagüe Cuevas & Maria Falcón

Tempranillo La Loba 24
Spain, Ribera del Duero, La Lobita, 2021
Winemaker: Ana Carazo

Garnacha Bodegas Máximo Abete 17
Spain, Navarra, Tres Partes, 2021
Winemakers: Yoanna & María Abete

Taste all three..... **22**

Pink Ladies

Rosé of Pinot Noir Cambria 18
California, Santa Maria Valley, Julia's Vineyard, 2022
Proprietors: Katie & Julia Jackson; Winemaker: Jill Russell

Rosé of Grenache Amuse Bouche 21
California, Napa Valley, Prêt á Boire, 2022
Winemaker: Heidi Barrett

Rosato of Corvina Monte Tondo 17
Italy, Verona, Rosato Frizzante, 2022
Winemaker: Marta Magnabosco

Taste all three..... **20**

Reserves By the Glass

Rosé of Champagne Henriot 42
France, Champagne, Brut Rose, 2012
Cellar Master: Alice Tétienne

Chardonnay Far Niente 30
California, Napa Valley, 2022
Founders: Gil & Beth Nickel

Cabernet Sauvignon Freemark Abbey 35
California, Napa Valley, Rutherford, 2019
Winemaker: Kristy Melton

Late Harvest Semillon/Sauv. Blanc Dolce 28
California, Napa Valley, 2016
Founders: Gil & Beth Nickel

Reds Around the World

Malbec Proemio 17
Argentina, Mendoza, Origins, 2021

Carmenére Miguel Torres 18
Chile, Cordillera de Los Andes, 2020

Montepulciano d' Abruzzo Umani Ronchi 16
Italy, Abruzzo, Podere, 2021

Taste all three..... **16**

California Kings

Zinfandel Baca 19
California, Paso Robles, Double Dutch, 2022

Cabernet Sauvignon Architect 20
California, Alexander Valley, 2021

Cabernet Franc Cosentino Winery 18
California, Lodi, The Franc, 2018

Taste all three..... **19**

Shades of White

Sauvignon Blanc La Croix des Champs 16
France, Touraine, 2022

Chardonnay Vega Sindoa 17
Spain, Navarra, Estate, 2022

Pecorino Spinelli 15
Italy, Abruzzo, IGT, 2021

Taste all three..... **18**

Sommelier Series

Merlot/ Cab Franc Chateau La Gaffeliére 26
France, St-Emilion, Dame de Gaffeliére, Grand Cru, 2018

Merlot Materra 25
California, Oak Knoll District, Right Bank, 2019

Taste both..... **27**

Tiny Bubbles

Sparkling Blend Argyle 22
Oregon, Vintage Brut, 2018

Champagne Blend Gaston Chiquet 30
France, Champagne, Aÿ, Blanc de Blancs, NV

Cremant d' Loire Rosé Maison Foucher 20
France, Loire, Cuvée des Roys de Naples, Brut, NV

Taste all three..... **24**

Spring Whites

Pinot Gris Willamette Valley Vineyards 18
Oregon, Willamette Valley, 2022

Viognier Cambria 19
California, Santa Maria Valley, Tepusquet Vineyard, 2022

Grüner Veltliner Biokult 17
Austria, Osterreich, 2022

Taste all three..... **17**

Certified Delicious

Chenin Blanc Lubanzi 16
South Africa, Swartland, 2023

Rhone Blend Tablas Creek 32
California, Paso Robles, Esprit de Tablas Rouge, 2020

Riesling Brooks 19
Oregon, Willamette Valley, 2022

Taste all three..... **22**

Picnic Pinots

Pinot Noir Chamisal Vineyards 20
California, San Luis Obispo, 2021

Pinot Noir Rare North 21
Oregon, Willamette Valley, 2022

Pinot Noir Progressive Wine Co. 23
California, Russian River Valley, 2022

Taste all three..... **23**

Table White 12

Table Red 12

Featuring Local Craft Beer

Hop Dogma Pilsner	12
Smile Medication Double IPA	14
Exotic Physics Hazy IPA	13
Venti is Large Stout	14

Toasts

Tomato Bruschetta 13
Tomato, basil pesto, balsamic glaze, garlic oil, salt and pepper, served on rosemary toast

Baked Brie 14
Melted Brie topped with fig jam
Served with rosemary toast

Avocado Toast 15
Avocado on rosemary toast topped with arugula & extra virgin olive oil
Add Prosciutto/ Chicken 7; Salmon 13
Goat cheese 4; Cucumber / Tomato 3

Salads & Sandwiches

Fresh Burrata 20
Burrata, fresh arugula, cherry tomatoes, balsamic drizzle and rosemary toast
Add Prosciutto/ Chicken 7

Arugula Salad 15
Arugula, Champagne Vinaigrette, shaved parmesan *Choice of grilled chicken 7, salmon 13 or falafel 8; Add Avocado 5*

Cali Greek Salad 18
Chopped cucumber, tomato, avocado, and olives tossed with balsamic vinaigrette on a bed of arugula
Choice of grilled chicken 7 salmon 13 or falafel 8
Add goat cheese 4 or Burrata 8

Chopped Salad 24
Greens, salami, olives, cherry tomato, peppadews, parmesan and balsamic vinaigrette
Add Avocado 5

Brie & Prosciutto Sandwich 18
Melted Brie, fig jam, prosciutto, arugula served on warm ciabatta

Pesto Chicken Sandwich 17
Grilled Chicken, provolone, pesto, arugula, served on ciabatta
Add Avocado 5 / Tomato 3

Italian Panino 19
Salami, prosciutto, provolone, arugula, mustard, served on ciabatta
Add Avocado 5

**Add side House Salad $7 or Roasted Potatoes $5 to any dish.*

Sharing Boards

Butcher's Board 25
Global assortment of cheese, cured meats, cornichon, Marcona almonds, mustard and caperberries and rosemary toast
Add Burrata 8

Cheese Board 18
Assortment of three artisanal cheeses, with dried fruit, Marcona almonds, fig jam, and rosemary toast

Mediterranean Board 24
Hummus, Tzatziki, falafel, peppadews, herbed goat cheese, cucumber, olive mix and caperberries. Served with warm naan.

Flatbreads

Tomato Mozzarella & Basil Flatbread 17
Basil pesto, mozzarella, fresh tomato
Add Prosciutto/ Chicken 7

Salami & Olive Flatbread 20
Salami, olive, mozzarella cheese and tomato sauce garnished with fresh ground black pepper

Pig & Goat Flatbread 19
Prosciutto, mozzarella, goat cheese, fig jam, arugula, black pepper

Plates

Four Cheese Cavatappi 18
Cavatappi pasta, four cheese blend garnished with basil pesto & smoked paprika
Choice of grilled chicken/prosciutto 7

Braised Beef Short Ribs 34
Slow braised beef short ribs with roasted potatoes *Add side House Salad 7*

Falafel Plate 20
Gluten-free falafel served with Tzatziki, cucumbers & peppadews.
Add Hummus 8; Add Naan 2

Dessert

Chocolate Lava Cake 10
Drizzled with caramel sauce
Add a scoop ice cream 4