



Wine Bar Menu



Hours of Operation: Thursday -Saturday 4pm-8pm

Flight of 2 Reds and 2 Whites & Petite Plate \$20

Red Wines

Faust Cabernet NAPA	6oz Gls \$17
Stags' Leap NAPA	6oz Gls \$15
DAOU Bodyguard Red Blend Paso	6oz Gls \$14
Col Solare 2004 Washington State	Btl \$70

White Wines

Evolution Luck No 9 Oregon	6oz Gls \$13
The Tribe Chardonnay Lodi	6oz Gls \$14
Twenty Acres SB California	6oz Gls \$12
Black Stalion Chardonnay	Btl \$60

Boards

Petite Plate \$10

Artisan Cheese
Cured Meat (e.g., salami or prosciutto)
·Crackers or Crostini
·Seasonal Jam or Honey
Pickled Vegetable or Olive Mix

Classic Spread \$15

Ideal for 1-2 guests, well-balanced and satisfying
Artisan Cheeses
Cured Meats
Crackers and Crostini
Fig Jam or Honeycomb
Marinated Olives & Pickled Veg
Fresh Fruit Garnish (grapes, berries)

Deluxe Board \$20

Perfect for 2-3 guests or a hearty individual treat
3 Artisan Cheeses
3 Cured Meats (e.g., soppressata, prosciutto, chorizo)
Crackers, Crostini & Breadsticks
Local Jam or Fruit Chutney
Seasonal Fresh Fruit
Marinated Olives, Cornichons & Mustard
Roasted Nuts or Spiced Almonds

