

## (WINE)BAR FOOD

### **Baguette with Compound Butter + Extra Virgin Olive Oil**

PAIR WITH AN OPENER OR ENGAGING

4

### **Green Castelvetrano Olives**

PAIR WITH AN OPENER OR ROSE

5

### **Fried Goat Cheese**

PAIR WITH AN BUBBLY OR STATUESQUE

7

### **Daily Cheese Selection**

PAIR WITH CENTERED, ROSE OR EARTHY

6 each / 20 board of four

### **Salt Roasted Marcona Almonds**

PAIR WITH AN OPENER OR BUBBLY

8

### **White Truffled Popcorn**

PAIR WITH BUBBLY OR BOMBSHELL

5 med bowl / 7 big bowl / 11 wine bucket

### **Charcuterie Selection**

#### **Salami, Duck Breast Prosciutto, Duck Rilette, Prosciutto de Parma**

PAIR WITH SUCCULENT, ROSE OR CHEERFUL

7 each / 24 board of four

### **Salmon Carpaccio with Candied Citrus Zest**

PAIR WITH STATUESQUE OR EARTHY

11

### **Steak Tartare**

PAIR WITH BUBBLY OR LUSH

11

### **Antipasti Platter**

PAIR WITH ENGAGING OR ROSE

15

### **Chef de Cuisine | Jon Maley**

Small Print: Consuming raw or undercooked foods may increase your risk of food-borne illness.

## SMALL PLATES

### **Chicken, Brie, and Apple Panini with Pistou**

PAIR WITH REFRESHING, SPICY OR A BEER

12

### **Gnocchi with Peas, Crisp Bacon, Mushrooms and Shaved Parmesan**

PAIR WITH BOISTEROUS OR STATUESQUE

12

### **Duck Confit Caesar with Raspberry, Anchovie Vinaigrette + Parmesan Crisp**

PAIR WITH CENTERED, ROSE OR EARTHY

13

### **French Cut Lamb Lollipops**

PAIR WITH ENGAGING OR SPICY

13

### **Pan Seared Tuna with Tomato Vinaigrette**

PAIR WITH STATUESQUE OR ENGAGING

13

### **White Wine Cheese Fondue with Baguette + Seasonal Fruit**

PAIR WITH ENGAGING OR BOISTEROUS

14

### **Bacon Wrapped Pork Tenderloin with Mushroom Ravioli and Sherry Pan Sauce**

PAIR WITH ENGAGING OR BOISTEROUS

14

### **Pan Seared Flank Steak with Brandy Cream Sauce and Duck Fat Frites**

PAIR WITH BOISTEROUS OR LUSH

15

### **Flatbreads**

#### **Chicken, Bacon, Blue Cheese, Currants with Onion Compote**

14

#### **Shrimp, Mozzarella, + Romesco Sauce**

PAIR WITH STATUESQUE OR ENGAGING

15

### **Heirloom Tomato Salad**

PAIR WITH CENTERED OR ROSE

15

**CHEESES**

6 each / 18 for all. Served with crackers and crostini.

**Blue de Basque  
Cow Milk, Spain**

PAIR WITH BEER OR FINALE WHITE

**The Drunken Goat  
Goat Milk, Spain**

PAIR WITH STATUESQUE OR EARTHY

**Double Cream Brie  
Cow Milk, France**

PAIR WITH BUBBLY OR A BOISTEROUS

**Carr Valley Gouda  
Cow Milk, Oregon**

PAIR WITH BOMBSHELL OR ENGAGING

**SWEETS**

**Red Wine Poached Pear  
w/Cinnamon Ice Cream**

6

**Pumpkin Creme Brulee**

6

**TLV Doughnuts  
w/Caramel + Chocolate Sauce**

6

**Chocolate Four Ways  
Truffles, w/Coconut, on Almond Cookie, Popcorn**

6