

CHEESES

Oxbow Cheese Flight for September Wine Club Wine.....\$14.00

Cheese especially paired by the Oxbow Cheese Merchant in Napa for each of the September wine club wines.

One portion of each cheese described below served with fresh Acme Epi baguette.

- Ossau Iraty, Beillevaire Fromagerie, Pyrenees, FR



- Dreamweaver – Central Coast Creamery, CA



- Tomme Dolce, Andante, California, USA



- Pecorino Pepato, Formaggi Lacesa, Sicily, Italy



Spanish Manchego with Olives & Marinated Mushrooms.....\$16.25

A wedge of raw sheep milk Manchego, aged for a minimum of 3 months, from Parra Jimenez in La Mancha, Spain. Served with a side of marinated mushrooms and olives and fresh Acme Epi baguette.

Fromagerie Guilloteau Saint Angel.....\$13.25

A wedge of French triple cream cow's milk cheese. It's rich, sweet and decadent, finishing with the elegance of a satiny-buttery mouth feel. Served with McQuade's Celtic Chutney and fresh Acme Epi baguette. Ask about to go options.

Fresh Burrata with Stonehouse Olive Oil.....\$14.00

A portion of Di Stefano Burrata, a sweet, creamy and mildly flavored cow milk cheese wrapped inside fresh Mozzarella. Accompanied by Stonehouse Olive Oil from the Ferry Building and fresh Acme Epi baguette.

Cowgirl Creamery Mt. Tam Cheese.....\$16.75 ½ round | \$26.75 whole round

A round of locally made, smooth yet slightly firm, triple-cream cheese made with organic cow's milk from Straus Family Dairy in Marin County. Buttery with a mellow, earthy flavor reminiscent of white mushrooms. Served with McQuade's Celtic Chutney and fresh Acme Epi baguette.

Coupole Goat Cheese, Websterville, Vermont.....\$11.75 ½ round | \$19.75 whole round

A round of Coupole is dense and creamy with a paste that is clean and citrusy, which contrasts with the stronger flavor of the rind. Served with a side of marinated mushrooms and olives and fresh Acme Epi baguette.

Special Cheese Combo Plate.....\$25.75

A half round of Mt. Tam from Cowgirl and a half round of Coupole goat cheese, served with marinated olives and mushrooms, McQuade's Celtic Chutney and fresh Acme Epi baguette.

MEATS

Rustic Country Pâté.....\$14.75

Served with cornichons, marinated olives, mushrooms and fresh Acme Epi baguette. Mustard available on request.

Fabrique Délices French Charcuterie Plate.....\$13.50

A plate of sliced Duck Salami, Pork Saucisson Sec and Wild Boar Salumi from the French owned charcuterie producer, Fabrique Délices. Served with a side of cornichons. Bread not included.

San Giacomo Salumi Plate.....\$18.75

An assortment of thinly sliced Red Wine Salami, Coppa, Fennel Salami and Mortadella with Pistachios. Served with whole grain mustard and a traditional olive mix, plus fresh Acme Epi baguette.

Salumi & Cowgirl Cheese Combo.....\$33.75

A half round of Mt. Tam from Cowgirl and an Salumi Plate, plus fresh Acme Epi baguette and McQuade's Celtic Chutney.

Now serving fresh caviar and trout roe! See the back of this menu for selections and prices.

NUTS, OLIVES, SPREADS & SIDES

Roasted Mixed Nuts.....\$7.75

Marinated Olives & Mushrooms.....\$6.75

Castelvetrano Olives Bright, fresh and very green olives from Sicily and/or Puglia, Italy.....\$7.75

Marin Gourmet Fire Roasted Eggplant and Garlic Spread served with Acme Epi Baguette.....\$10.25

Marin Gourmet Lemon Hummus served with Acme Epi Baguette.....\$8.00

Acme Epi Baguette or Crackers.....\$3.50

McQuade's Celtic Chutney (2oz).....\$4.25

FERRY PLAZA WINE MERCHANT & WINE BAR

WINE BAR SELECTIONS



SPARKLING

	<i>2oz Taste</i>	<i>5oz Glass</i>	<i>375ml Carafe</i>	<i>Bottle</i>
NV Magnien Blanc de Noir, Cremant de Bourgogne, France.....	\$7.00	\$11.75	NA	\$34.00
NV Hattingley Valley Classic Cuvee, England.....	\$10.25	\$18.50	NA	\$59.00
NV Guy de Forez Brut Rose, Riceys, Champagne, France.....	\$10.25	\$18.50	NA	\$59.00
NV Laurent-Perrier Demi-Sec, Champagne, France.....	\$8.75	\$15.50	NA	\$48.00

ROSÉ

	<i>2oz Taste</i>	<i>5oz Glass</i>	<i>375ml Carafe</i>	<i>Bottle</i>
2018 Club 44 Rose, Coteaux d'Aix en Provence, France.....	\$6.00	\$9.75	\$19.25	\$27.00
2018 Preston Vin Gris, Dry Creek Valley, California.....	\$6.50	\$11.00	\$21.75	\$31.00
2018 Lucien Crochet Sancerre Rose, Loire Valley, France.....	\$8.50	\$14.75	\$29.25	\$45.00

WHITE WINES

	<i>2oz Taste</i>	<i>5oz Glass</i>	<i>375ml Carafe</i>	<i>Bottle</i>
2018 Idlewild Arneis, Yorkville Highlands, California.....	\$7.75	\$13.50	\$26.75	\$40.75
2017 Malat Gruner Veltliner, Hohlgabern, Kremstal, Austria.....	\$10.00	\$18.00	\$35.75	\$57.00
2017 Cacciagalli Falanghina, Campania, Italy.....	\$6.75	\$11.25	\$22.25	\$32.50
*2018 Markou Vineyards Savatiano, Attica, Greece.....	\$6.25	\$10.25	\$20.25	\$29.00
*2018 Hill Family Sauvignon Blanc, Napa Valley, California.....	\$6.25	\$10.25	\$20.25	\$29.00
2018 Yves Cuilleron Viognier, Rhone Valley, France.....	\$7.50	\$12.75	\$25.25	\$37.50
2018 Koerner Vermentino "Rolle" Clare Valley, Australia.....	\$8.50	\$15.00	\$29.75	\$46.00
2014 Jean Marc Boillot Bourgogne Blanc, Burgundy, France.....	\$7.50	\$12.75	\$25.25	\$38.00
2017 Forman Chardonnay, Napa Valley, California.....	\$9.75	\$17.25	\$34.25	\$54.00

RED WINES

	<i>2oz Taste</i>	<i>5oz Glass</i>	<i>375ml Carafe</i>	<i>Bottle</i>
2018 Marcel Lapierre VDF Rouge 'Raisins Gaulois,' France.....	\$6.25	\$10.25	\$20.25	\$29.00
2018 Los Bermejos Listan Negro Carbonica, Lanzarote, Spain.....	\$6.75	\$11.50	\$22.75	\$33.50
2017 Domaine Sylvain Pataille Marsannay Rouge, Burgundy, FR.....	\$10.00	\$18.00	\$35.75	\$57.00
2013 Eclectic Charbono, Suisun Valley, California.....	\$6.25	\$10.25	\$20.25	\$29.00
*2017 Wild & Wilder Shiraz, Langhorn Creek, Australia.....	\$6.25	\$10.25	\$20.25	\$29.00
*2016 Ciavolich Divus Montepulciano d'Abruzzo DOC, Italy.....	\$6.25	\$10.25	\$20.25	\$29.00
**2015 Blair Pinot Noir, Delfina's Vineyard, Arroyo Seco, CA.....	\$9.00	\$15.75	\$31.25	\$49.00
**2017 Halcon Vineyards Petite Sirah, Yorkville Highlands, CA.....	\$7.50	\$13.00	\$25.75	\$39.00
**2014 Jonata Syrah/ Cabernet Blend, Santa Ynez Valley, CA.....	\$9.75	\$17.25	\$34.25	\$54.00
2018 Koerner Clare Cabernet, Clare Valley, Australia.....	\$7.50	\$12.75	\$25.25	\$37.50
2016 Zorah Karasi Areni Noir, Armenia.....	\$8.50	\$14.75	\$29.25	\$45.00
2016 Mas de Daumas Gassac Rouge, Languedoc-Roussillon, FR.....	\$10.25	\$18.50	\$36.75	\$58.75
2016 Tres Sabores Estate Zinfandel, Napa Valley, California.....	\$9.00	\$15.75	\$31.25	\$49.00

CORAVIN CELLAR SELECTIONS

	<i>2oz Taste</i>	<i>5oz Glass</i>	<i>375ml Carafe</i>	<i>Bottle</i>
2016 Brundlmayer Riesling, Zobinger Heiligenstein Kamptal, AT.....	\$16.00	\$29.75	NA	\$100.00
2015 Bernard Gripa Saint-Joseph Berceau Blanc, Rhone Valley, FR.....	\$12.25	\$22.25	NA	\$72.50
2016 Marc Colin St. Aubin 1er Cru 'Montceau,' Burgundy, France.....	\$13.50	\$24.75	NA	\$82.50
2016 Michel Gros Nuits-St-Georges, Burgundy, France.....	\$15.00	\$27.75	NA	\$92.50
2016 Sonoma Barrel Auction Pinot Noir, Russian River Vly, CA.....	\$13.50	\$25.00	NA	\$82.00
2014 Jean-Louis Chave Hermitage, Rhone Valley, France.....	\$41.00	\$80.00	NA	\$300.00
2012 Paolo Bea "Pagliaro" Sagrantino di Montefalco, Umbria, IT.....	\$17.75	\$33.50	NA	\$113.50
2015 Chateau Pape Clement, Pessac Leognan, Bordeaux, France.....	\$22.75	\$43.00	NA	\$151.00
2006 Holdvolgy Aszu 6 Puttonyos Tokaji, Tokaj, Hungary (375ml)....	\$41.00	\$80.00	NA	\$150.00

SWEET STUFF

	<i>2oz Taste</i>	<i>5oz Glass</i>	<i>375ml Carafe</i>	<i>Bottle</i>
NV Laurent-Perrier Demi-Sec, Champagne, France.....	\$8.75	\$15.50	NA	\$48.00
2015 A. Rich Gewurztraminer, Columbia Gorge, WA (375ml).....	\$11.00	\$19.75	NA	\$34.00

FLIGHTS

Sparkling Wine Flight - four 2 oz. tastes of sparkling wine.....	(non-member)	\$35.00	(member)	\$31.00
Rose Flight - three 2 oz. tastes of still rose- ask about our club.....	(non-member)	\$18.50	(member)	\$15.50
*Wine Club Flight - four 2 oz. tastes marked with an *.....	(non-member)	\$24.00	(member)	\$19.00
**Red Cellar Trio Club Flight - three 2 oz. tastes marked with an ** (non-member)	\$26.00		(member)	\$21.00

CAVIAR SELECTIONS

Plaza Golden Osetra Caviar.... 1 oz.	\$85.00	2 oz.	\$160.00	Plaza Royale..... 1 oz.	\$55.00	2 oz.	\$95.00
Plaza Osetra Caviar..... 1 oz.	\$65.00	2 oz.	\$125.00	Plaza Classic..... 1 oz.	\$45.00	2 oz.	\$90.00
Plaza Sterlet Caviar..... 1 oz.	\$60.00	2 oz.	\$110.00	Trout Roe..... 1 oz.	\$12.00	2 oz.	\$23.00

*Feel free to select your own bottle from the retail store and pay \$9 corkage to drink in the bar.
A 3% service charge will be added to your bill for San Francisco employer mandates*