

FERRY PLAZA WINE MERCHANT & WINE BAR  
WINE BAR SELECTIONS



**SPARKLING**

	2 oz	5 oz glass	Carafe	Bottle
2022 Marco Carpineti 'Kius' Brut Bianco Spumante, Lazio, Italy	\$10.50	\$16.75	NA	\$50.00
NV Gimonnet-Gonet Blanc de Blancs Grand Cru Champagne, France	\$15.00	\$24.50	NA	\$74.00
Cleto Chiarli Lambrusco Grasparossa DOC, Emilia Romagna, Italy	\$9.50	\$13.75	NA	\$35.50

**ROSÉ**

	2 oz	5 oz glass	Carafe	Bottle
2025 License IV Le Rose, Vin de France (iL)	\$7.75	\$12.25	\$31.75	\$37.50
2025 Ra Ra Wine Co. Rose, Dry Creek Valley, California	\$7.50	\$12.00	\$31.00	\$37.00
2024 Clos Cibonne Tibouren Rose, Provence, France	\$11.00	\$19.00	\$49.25	\$61.00

**WHITE WINES**

	2 oz	5 oz glass	Carafe	Bottle
2024 Stadt Krems Gruner Veltliner, Niederoesterreich, Austria	\$8.00	\$12.75	\$33.00	\$39.00
2024 Colleleva Verdicchio dei Castelli di Jesi, Marche, Italy	\$6.75	\$10.25	\$26.50	\$31.00
2023 Llopert 'Vitus' Xarel-lo/ Malvasia Blend, Penedes, Spain	\$6.75	\$10.25	\$26.50	\$31.00
2025 Cade Sauvignon Blanc, Napa Valley, California	\$10.75	\$18.50	\$48.00	\$60.00
2025 Reeve Vermentino, Sonoma Coast, California	\$9.50	\$15.75	\$40.75	\$50.00
2022 Aline Beaune Montagny, Burgundy, France	\$12.25	\$20.25	\$51.00	\$62.00

**RED WINES**

	2 oz	5 oz glass	Carafe	Bottle
2023 Domaine Les Gryphees Julienas, Beaujolais, France	\$8.00	\$12.75	\$33.00	\$39.00
2022 FPWM Pinot Noir, Sonoma Coast, California	\$9.00	\$16.00	\$38.75	\$47.00
2023 Eric Boigelot Volnay 'Ez Blanches', Burgundy, France	\$14.50	\$25.75	\$66.75	\$90.00
2024 Conde Valdemar Tinto Tempranillo, Rioja, Spain	\$6.75	\$10.25	\$26.50	\$31.00
2023 Chateau Mere Saperavi, Telavi Kakheti, Georgia	\$7.50	\$12.00	\$31.00	\$37.00
2022 Sans Liege Syrah, San Luis Obispo, California	\$8.50	\$13.75	\$35.50	\$43.00
2023 Riecine Chianti Classico, Tuscany, Italy	\$10.00	\$16.75	\$43.50	\$53.00
2022 Vineyard 29 "Cru" Cabernet Sauvignon, Napa Valley, California	\$12.25	\$21.50	\$55.75	\$70.00

**FLIGHTS**

Sparkling Flight - three 2 oz. tastes marked with an <b>S</b>	\$34.00
Rose Flight - three 2 oz. tastes marked with an <b>R</b>	\$25.00
Wine Club Flight - four 2 oz. tastes marked with an <b>W</b>	\$28.00
Red Trio Flight - three 2 oz. tastes marked with an <b>R</b>	\$30.00

**CORAVIN SELECTIONS**

	2 oz	5 oz glass	Carafe	Bottle
2022 Dagueneau Blanc de Fume, Pouilly Fume, Loire Valley, France	\$20.75	\$38.50	NA	\$129.00
2022 Benoit Ente Puligny-Montrachet 'Nexe Flore', Burgundy, France	\$42.50	\$82.00	NA	\$280.00
2023 Peter Michael Chardonnay "Ma Belle-Fille" Knights Valley, CA	\$25.50	\$49.75	NA	\$168.00
2024 JJ Prum Wehlener Sonnenuhr Riesling Kabinett, Mosel, Germany	\$15.75	\$28.25	NA	\$93.00
2020 Dugat-Py Pommard 'La Levriere' Tres Vieilles Vignes, Burgundy, FR	\$27.25	\$51.50	NA	\$205.00
2017 Peter Michael Pinot Noir 'Ma Danseuse' Fort Ross Seaview, CA	\$36.75	\$70.50	NA	\$240.00
2021 Aldo Conterno Barolo Cicala, Piedmont, Italy	\$40.25	\$77.50	NA	\$265.00
2021 Auguste Clape Cornas, Rhone Valley, France	\$36.75	\$70.50	NA	\$240.00
2021 Realm Cellars 'The Bard' Cabernet Blend, Napa Valley, California	\$31.00	\$59.00	NA	\$200.00
2023 Inniskillin Vidal Icewine, Niagara Peninsula, Canada (375ml)	\$21.75	\$40.25	NA	\$70.00

**NON ALCOHOLIC- ask about other NA suggestions**

NV Thompson & Scott 'Noughty' Sparkling Rose Alcohol Free, Germany	\$7.75	\$13.25	NA	\$38.00
NV Thompson & Scott 'Noughty' Syrah Alcohol Free, South Africa	\$8.25	\$14.25	\$34.25	\$41.00
St. Agrestis Phony Negroni or Amaro Falso, Brooklyn, New York (200ml)	NA	NA	NA	\$10.00

*A 4% service charge will be added to your bill for San Francisco employer mandates  
Take home any bottle above for \$15 less than listed bottle price*

# Food Selections

## Snacks

Quicos Corn Nuts: <i>Giant crunchy salted corn</i> .....	5
Marcona Almonds: <i>Incredible almonds from Spain</i> .....	10
Castelvetrano Olives: <i>Bright, fresh green olives from Italy</i> .....	10
Lemon Hummus: <i>Served with Pita Chips</i> .....	15
Baba Ganoush: <i>Eggplant Spread, Served with Pita Chips</i> .....	15
Acme Epi: <i>Served with Stonehouse House Blend Olive Oil</i> .....	5
Potato Chips: <i>Choice of Black Truffle, Iberian Ham, Sea Salt, Cashel Blue or Guinness</i> .....	8
Mitica Chocohigos: <i>Hand dipped dark chocolate figs</i> .....	15
Recchiuti Caramel Batons: <i>Choice of Butterscotch or Banana</i> .....	8

## Small Plates Served with Acme Epi Baguette, unless listed otherwise

Meredith Dairy Cheese: <i>Soft, spreadable goat &amp; sheep's milk cheese, marinated in blended Australian Olive oil, garlic and herbs</i> .....	15
Spanish Manchego: <i>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 Castelvetrano olives</i> .....	16
Triple Cream: <i>A wedge of triple cream cow's milk cheese from France or CA. It's rich, sweet and decadent. Served with McQuade's Celtic Chutney</i> .....	15
Di Stefano Burrata: <i>A portion of local Burrata, a sweet, creamy and mild cheese wrapped inside fresh Mozzarella. Accompanied by Stonehouse Olive Oil</i> .....	15
Mediterranean Mezze: <i>Vegetarian Dolmas, Feta Cheese, Roasted Peppers, Served with Pita Chips</i> .....	15
Assorted Salumi Plate: <i>Thinly sliced cured meats. Served with mustard, cornichons</i> .....	19

## Shareable Served with Acme Epi Baguette

Fabrice Delice Pate: <i>Pork with fig, served with cornichons</i> .....	16
Burrata and Prosciutto: <i>A portion of local Burrata, served with Stonehouse Olive Oil and thinly sliced prosciutto</i> .....	22
Special Cheese Plate: <i>A wedge of triple cream cow's milk cheese and a wedge of Manchego, served with green olives, McQuade's Celtic Chutney</i> .....	23
Salumi & Cheese: <i>A wedge of triple cream cow's milk cheese paired with a mixed salumi Plate, and McQuade's Celtic Chutney</i> .....	25

## Caviar From Plaza de Caviar, served with Creme Fraiche and Crackers

Golden Osetra Caviar: <i>Large grain size with a golden hue 1oz</i> .....	110
Osetra Caviar: <i>Medium grain size with a two-tone, amber black color. 1oz / 2oz</i> .....	101 / 197
Royale Caviar: <i>American White Sturgeon of the highest grade 1oz / 2oz</i> .....	73 / 135
Classic Caviar: <i>A classic caviar that carries the flavors of the deep Pacific 1oz / 2oz</i> .....	67 / 129
Trout Roe: <i>Sustainably farmed from France 1oz / 2oz</i> .....	19 / 32

*A 4% service charge will be added to your bill for San Francisco employer mandates*

*A 20% gratuity will be added to your bill for groups of 8 or more*