

FERRY PLAZA WINE MERCHANT & WINE BAR
WINE BAR SELECTIONS



SPARKLING

	2 oz	5 oz glass	Carafe	Bottle
2018 Domaine Glinavos Brut, Greece	\$8.50	\$13.75	NA	\$43.00
NV Philipponnat Royale Reserve Brut Champagne, France	\$13.00	\$23.00	NA	\$75.00

ROSÉ/ ORANGE

	2 oz	5 oz glass	Carafe	Bottle
2022 Lunaria 'Ramoro' Pinot Grigio, Terre di Chieti IGP, Abruzzo, IT	\$7.50	\$12.00	\$31.00	\$38.00
2022 Guadagni Family Rose, Dry Creek Valley, Sonoma County, CA	\$7.50	\$12.00	\$31.00	\$37.00

WHITE WINES

	2 oz	5 oz glass	Carafe	Bottle
2022 Flor de Vetus 'Segovia' Verdejo, Rueda DO, Spain	\$7.50	\$12.00	\$31.00	\$37.00
2022 Francis Blanchet "Kriotine" Pouilly-Fumé, Loire Valley, France	\$7.75	\$12.25	\$31.75	\$38.00
2022 Brokenwood Semillon, Hunter Valley, Australia	\$7.50	\$11.75	\$30.50	\$36.00
2021 Cantina Sangro Terra Regia Pecorino, Abruzzo DOC, Italy	\$7.00	\$11.00	\$28.50	\$33.00
2020 Young Inglewood Venn White Wine, Napa Valley, California	\$7.75	\$12.25	\$31.75	\$38.00
2020 Dr. H. Thanisch Riesling Kabinett, Mosel, Germany	\$9.25	\$15.50	\$40.25	\$50.00
2021 Arnot-Roberts Chardonnay, Watson Ranch, Napa Valley, CA	\$11.00	\$18.75	\$48.50	\$60.00

RED WINES

	2 oz	5 oz glass	Carafe	Bottle
2023 Domaine Dupeuble Beaujolais Nouveau, France	\$7.50	\$12.00	\$31.00	\$37.00
2018 Dirupi Valtellina Superiore DOCG, Lombardy, Italy	\$10.25	\$17.25	\$44.75	\$55.00
2021 Blue Farm Pinot Noir, Sonoma Coast, California	\$13.00	\$23.00	\$59.75	\$75.00
2021 Kompassus Vinho Tinto, DOC Bairrada, Portugal	\$7.50	\$11.75	\$30.50	\$36.00
2021 Jimenez-Landi 'El Corralon' Red Wine, DO Méntrida, Spain	\$7.50	\$12.00	\$31.00	\$37.00
2021 Turley Zinfandel Old Vines, California	\$10.00	\$16.75	\$43.50	\$53.00
2021 FPWM 'A Red Less Traveled,' Syrah Blend, Santa Clara, CA	\$10.00	\$16.75	\$43.50	\$53.00
2020 Board Track Racer Cabernet Blend, Columbia Valley, WA	\$7.50	\$12.00	\$31.00	\$37.00

FLIGHTS

Wine Club Flight - four 2 oz. tastes marked with an I	\$28.00
Red Trio Flight - three 2 oz. tastes marked with an I	\$29.00

CORAVIN SELECTIONS

	2 oz	5 oz glass	Carafe	Bottle
2021 Chateau d' Esclans "Les Clans" Rose, Provence, France	\$21.50	\$40.00	NA	\$134.00
2021 Groebe Riesling GG, Westhofen Kirchspiel, Rheinhessen, GE	\$16.75	\$30.50	NA	\$101.00
2019 Dagueneau Silex, Pouilly Fume, Loire Valley, France	\$28.50	\$54.00	NA	\$183.00
2021 Hirsch Chardonnay, Sonoma Coast, California	\$15.25	\$27.25	NA	\$90.00
2020 Henri Gouges Nuits St Georges Blanc 1er Cru, Burgundy, France	\$28.25	\$53.25	NA	\$180.00
2020 Liger-Belair Gevrey Chambertin 'En Creot', Burgundy, France	\$21.75	\$40.25	NA	\$135.00
2021 Senses Pinot Noir 'Thieriot Vineyard' Sonoma Coast, California	\$23.75	\$44.50	NA	\$150.00
2015 dal Forno Valpolicella Classico Superiore DOC, Veneto, Italy	\$23.75	\$44.50	NA	\$150.00
2019 Auguste Clape Cornas 'Renaissance,' Rhone Valley, France	\$23.00	\$43.00	NA	\$145.00
2018 Cliff Lede Cabernet Sauvignon 'Magic Nights', Napa Valley, CA	\$23.50	\$43.75	NA	\$147.00
2016 Chateau Les Justices Sauternes, Bordeaux, France	\$13.00	\$23.00	NA	\$75.00

*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>	8
Castelvetrano Olives: <i>Bright, fresh green olives from Italy</i>	9
Lemon Hummus: <i>Served with Pita Chips</i>	13
Baba Ganoush: <i>Eggplant Spread, Served with Pita Chips</i>	13
Acme Epi: <i>Served with Stonehouse House Blend Olive Oil</i>	4
Torres Potato Chips: <i>Choice of Black Truffle, Jamon or Sea Salt</i>	7
Mitica Chocolate Covered Cherries or Figs: <i>Goes great with wine</i>	11

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

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 green olives</i>	15
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>	14
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>	14
Mediterranean Mezze: <i>Vegetarian Dolmas, Feta Cheese, Roasted Peppers, Served with Pita Chips</i>	14
Assorted Salumi Plate: <i>Thinly sliced coppa, prosciutto, sopressata. Served with whole grain mustard, cornichon</i>	17

Shareable *Served with Acme Epi Baguette*

Alexian Pate: <i>Pheasant with Rosemary, served with cornichons</i>	15
Burrata and Prosciutto: <i>A portion of local Burrata, served with Stonehouse Olive Oil and thinly sliced prosciutto</i>	19
Special Cheese Combo 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>	22
Salumi & Cheese Combo: <i>A wedge of triple cream cow's milk cheese paired with a mixed salumi Plate, and McQuade's Celtic Chutney</i>	23

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
Sterlet Caviar: <i>Similar to Sevruga, a sustainable grey caviar 2oz</i>	135
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