



Ferry Plaza Wine Bar

Snacks

Quicos Corn Nuts: <i>giant crunchy salted corn</i>	4
Marcona Almonds: <i>Incredible almonds from Spain</i>	7
Castelvetrano Olives: <i>Bright, fresh green and black olives from Italy</i>	8
Acme Epi: <i>Served with Stonehouse House Blend Olive Oil</i>	4
Mitica Chocolate Covered Cherries or Figs: <i>Goes great with wine</i>	11

Caviar Selections From Plaza de Caviar, served with Cowgirl 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>	91 / 170
Sterlet Caviar: <i>Similar to Sevruga, a sustainable grey caviar 1oz / 2oz</i>	73 / 135
Royale Caviar: <i>American White Sturgeon of the highest grade 1oz / 2oz</i>	65 / 105
Classic Caviar: <i>A classic caviar that carries the flavors of the deep Pacific 1oz / 2oz</i>	55 / 120
Trout Roe: <i>Sustainably farmed from France 1oz / 2oz</i>	17 / 29

**A 3% service charge will be added to your bill for San Francisco employer mandates*



Small Plates *Served with Acme Epi Baguette*

- Spanish Manchego:** *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 olives15*
- St Angel Triple Cream:** *A wedge of triple cream cow's milk cheese from France. It's rich, sweet and decadent. Served with McQuade's Celtic Chutney13*
- Fresh Burrata:** *A portion of Di Stefano Burrata, a sweet, creamy and mildly flavored cheese wrapped inside fresh Mozzarella. Accompanied by Stonehouse Olive Oil11*
- Assorted Salumi Plate:** *Thinly sliced bresaola, prosciutto, sopressata. Served with whole grain mustard, cornichon.....15*

Large Plates *Served with Acme Epi Baguette*

- Special Cheese Combo Plate:** *A wedge of St Angel and a wedge of Manchego, served with mixed olives, McQuade's Celtic Chutney21*
- Salumi & Cheese Combo:** *A wedge of St Angel Triple Cream Cheese paired with a mixed salumi Plate, and McQuade's Celtic Chutney.....22*
- Burrata and Prosciutto:** *A portion of Di Stefano Burrata, served with Stonehouse Olive Oil and thinly sliced prosciutto.....17*
- Nova Style Smoked Salmon:** *Thinly sliced smoked salmon, Cream Cheese, Capers, Cucumber, Pickled Red Onion18*
- Mediterranean Mezze:** *Lemon Hummus, Baba Ganoush, Vegetarian Dolmas, Feta Cheese, Mixed Olives, Roasted Peppers, Served with Pita Chips.....20*

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