


**FOOD SELECTIONS**






**CHEESES**

**Oxbow Cheese Flight for October Wine Club Wine.....\$13.00**

*Cheese especially paired by the Oxbow Cheese Merchant in Napa for each of the October wine club wines. Four 1 oz. portions of each cheese described below served with fresh Acme Epi baguette.*

- Sofia, Greenville, Indiana 

- Nicasio Square, Marin County, CA 
- Barely Buzzed, Unitah, Utah 

- Tarentaise, Reading, Vermont 

**Spanish Manchego with Olives & Marinated Mushrooms..... \$16.00**

*A 4 oz. wedge of 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.*

**Fresh Burrata with Skipstone Olive Oil.....\$12.50**

*A 4 oz. portion of Di Stefano Burrata, a sweet, creamy and mildly flavored cow milk cheese wrapped inside fresh Mozzarella. Accompanied by Skipstone Olive Oil of Alexander Valley in Sonoma County and fresh Acme Epi baguette.*

**Cowgirl Creamery Mt. Tam Cheese.....\$14.75 ½ round | \$24.75 whole round**

*10 oz. 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 Fig & Ginger Chutney and fresh Acme Epi baguette.*

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

*6 oz. 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.....\$23.75**

*5 oz. half round of Mt. Tam from Cowgirl and 3 oz. half round of Coupole goat cheese, served with marinated olives and mushroom, McQuade's Celtic Fig & Ginger 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.....\$12.50**

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

**Boccalone Italian Salumi Plate.....\$16.50**

*A plate of thinly sliced Lonza, Mortadella, Salami and Prosciutto Cotto. Served with Boccalone's whole grain mustard and a traditional olive mix, plus fresh Acme Epi baguette.*

**Boccalone Salumi & Cowgirl Cheese Combo.....\$29.75**

*A 5 oz. half round of Mt. Tam from Cowgirl and a Boccalone Salumi Plate, plus fresh Acme Epi baguette and McQuade's Celtic Fig & Ginger 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..... \$6.75**

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

**Castelvetrano Olives..... \$7.75**

*4 1/2 oz. bowl of bright, fresh and very green olives from Sicily and/or Puglia, Italy.*

**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 Fig & Ginger Chutney (2oz).....\$4.25**

WINE BAR SELECTIONS



<b>SPARKLING</b>	<i>2oz Taste</i>	<i>5oz Glass</i>	<i>375ml Carafe</i>	<i>Bottle</i>
2015 Ameztoi Hijo de Rubentis Rosé, Getariako Txakolina, Spain...	\$7.75	\$13.50	NA	\$40.50
N.V. Henri Goutorbe Cuvée Prestige Brut, Champagne, France.....	\$10.25	\$18.50	NA	\$59.00

<b>ROSE - OCTOBER CLUB SELECTIONS</b>	<i>2oz Taste</i>	<i>5oz Glass</i>	<i>375ml Carafe</i>	<i>Bottle</i>
2016 Riviera Rosé, (GR/SY/CINS) Côtes de Provence, France.....	\$6.25	\$10.25	\$20.25	\$28.50
2016 Rosé Quartz (Pinot Noir) Leyda Valley, Chile.....	\$6.00	\$9.75	\$19.25	\$27.00

<b>WHITE WINES</b>	<i>2oz Taste</i>	<i>5oz Glass</i>	<i>375ml Carafe</i>	<i>Bottle</i>
2013 Marc Colin Aligoté, Burgundy, France.....	\$6.25	\$10.25	\$20.25	\$29.00
2014 JP et JF Quenard Roussanne, Chignin-Bergeron, Savoie, FR.....	\$5.75	\$11.75	\$22.50	\$36.00
2015 Mar de Envero Albariño, Rias Baixas, Galicia, Spain.....	\$7.25	\$12.50	\$24.75	\$36.50
2014 Béres Estate Dry Furmint, Tokaj, Hungary.....	\$6.50	\$11.00	\$21.75	\$31.00
2016 Ojai Viognier, Roll Ranch Vineyard, Ojai, Ventura Cnty., CA	\$7.25	\$12.50	\$24.75	\$37.00
2016 Murgó Etna Bianco, Sicily, Italy.....	\$6.00	\$9.75	\$19.25	\$27.00
*2016 Giornata Il Campo Bianco (PG/FAL), Paso Robles, CA.....	\$6.50	\$11.00	\$21.75	\$31.00
*2016 Pounamu Sauvignon Blanc, Marlborough, New Zealand.....	\$5.75	\$9.25	\$18.25	\$25.00
2016 Kerpen Blauschiefer Riesling Trocken, Mosel, Germany.....	\$6.00	\$10.00	\$19.75	\$28.00
2014 Feuillat-Juillot 'Les Coères' Montagny PC, Burgundy, France...	\$8.50	\$15.00	\$29.75	\$46.00

<b>RED WINES</b>	<i>2oz Taste</i>	<i>5oz Glass</i>	<i>375ml Carafe</i>	<i>Bottle</i>
2014 Bayliss Pinot Noir, Willamette Valley, Oregon.....	\$6.25	\$10.25	\$20.25	\$29.00
2016 Anthill Farms Dolcetto, Paolo Vd., Knights Vly., Sonoma, CA	\$7.50	\$13.00	\$25.75	\$39.00
2006 Caiarossa 'Pergolaia', Toscana IGT, Tuscany, Italy.....	\$7.25	\$12.25	\$24.25	\$36.00
2016 Pieretti Rouge (Sang/GR) Coteaux du Cap Corse, Corsica, FR	\$8.25	\$14.50	\$28.75	\$44.00
*2014 Borne Pinot Noir, Anderson Valley, Mendocino County, CA.	\$6.75	\$11.50	\$22.75	\$33.00
*2015 Chateau des Deux Rocs (SY/GR/CIN) Cabrières, Langu., FR	\$5.75	\$9.25	\$18.25	\$25.00
**2014 Quinta das Tecedeiras Reserva, Douro, Portugal.....	\$7.00	\$14.25	\$28.25	\$43.00
**2014 Titus Malbec, Napa Valley, CA.....	\$8.50	\$17.25	\$34.25	\$54.00
**2013 Brainchild Petite Sirah, Napa Valley, CA.....	\$7.25	\$14.75	\$29.25	\$45.00
2015 David Reynaud 'Cuvée Beaumont', Crozes-Hermitage, France.	\$7.50	\$13.00	\$25.75	\$39.00
2014 Avaler Cabernet Sauvignon, Dry Creek Valley, Sonoma, CA....	\$6.50	\$11.00	\$21.75	\$31.50
2014 Calder Charbono, Napa Valley, CA.....	\$7.25	\$12.50	\$24.75	\$37.00

<b>CORAVIN CELLAR SELECTIONS</b>	<i>2oz Taste</i>	<i>5oz Glass</i>	<i>375ml Carafe</i>	<i>Bottle</i>
2014 Dagueneau 'Silex' Pouilly Fumé, Loire Valley, France.....	\$22.00	\$41.75	NA	\$134.00
2014 Raveneau Petit Chablis, Burgundy, France (Magnum Bottle)....	\$17.25	\$32.25	NA	NA
2014 Denis Mortet Mes Cinq Terroirs, Gevrey-Chambert., Burg, FR	\$17.25	\$32.25	NA	\$100.00
2015 Ceritas 'Costalina' Pinot Noir, Sonoma Coast, CA.....	\$11.75	\$21.25	NA	\$60.00
2007 Valdicava Brunello di Montalcino DOCG, Tuscany, Italy.....	\$28.25	\$54.25	NA	\$180.00
2013 Continuum Cabernet Sauvignon Blend, Napa Valley, CA.....	\$34.50	\$66.75	NA	\$234.00
2013 Penfolds 'St. Henri' Shiraz, South Australia.....	\$20.00	\$37.75	NA	\$120.00
2008 Erzsebet Aszú 5 Puttonyos Tokaji, Tokaj, Hungary.....	\$16.50	\$31.00	NA	\$100.00

<b>SWEET STUFF</b>	<i>2oz Taste</i>	<i>5oz Glass</i>	<i>375ml Carafe</i>	<i>Bottle</i>
2015 Giacomo Bologna Braida Brachetto d'Acqui, Piemonte, Italy	\$7.00	\$12.00	NA	\$35.00
2015 Huet Le Mont Moelleux, Vouvray, Loire Valley, France.....	\$10.50	NA	NA	\$61.50
2001 Niepoort Colheita Port, Douro, Portugal.....	\$10.00	NA	NA	\$57.00

<b>FLIGHTS</b>				
*Wine Club Flight (four 2 oz. tastes marked with an *).....	(non-member)	\$24.75	.....(member)....	\$19.25
**Red Cellar Trio Club Flight (three 2 oz. tastes marked with an **)	(non-member)	\$22.75	.....(member).....	\$17.75

**NON-ALCOHOLIC SELECTIONS** Ask our bar staff for selections.

**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

*All wines served at the bar reflect a \$9 corkage per bottle.  
Feel free to select your own bottle from the retail store and pay \$9 corkage to drink in the bar.*