



We proudly serve artisan bread made from organic flour by Acme Bread Company.

We will gladly serve water upon request...conserving water and following CA law!

 Vegetarian

## APPETIZERS

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**Edamame**  *with truffle salt*

**Olives**  *castelvetrano, cerignola, kalamata olives*

**Burrata**  *with basil and crostini*

**Baguette & Dips**  *pesto, olive oil, balsamic vinegar*

**Stuffed Peppadew**  *stuffed with Cowgirl's organic fromage blanc*

**Hummus**  *chickpeas, sun dried tomatoes, feta, olive oil, crostini*

**Caprese**  *fior di latte fresh mozzarella with tomato and basil, drizzled with balsamic glaze*

**Perfetto Crostini**  *perfetto pecorino, hot red pepper jelly*

**Bruschetta**  *tomato, onion, basil, pecorino romano on crostini, drizzled with balsamic glaze*

**Brie Fig Prosciutto Crostini** *with fig and walnut vinaigrette*

**Muffuletta Salad Crostini**  *olives, red peppers, cauliflower, pepperoncini, carrots, celery, capers, sea salt, red wine vinegar*

**Smoked Salmon Crostini** *with Cowgirl's organic fromage blanc and basil pesto*

**Poke** *ahi, cucumber, red onion, wonton crisps, house-made dressing*

**Vino Vino Sampler** *cheese and meats, assorted crostini, olives, fresh fruit, bread, seasonal spreads*

## CHEESE & CHARCUTERIE

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plates are served with fresh fruit, bread, and seasonal spreads

**Cheese Plate** 

**Meat Plate**

**Cheese & Meat Plate**

**Any individual cheese** 

**Any individual meat**

Cheese choices: Pecorino Romano, Creamy Blue, Mt Tam, Humboldt Fog, Perfetto Pecorino, Wookey Cheddar, Swiss

Meat choices: Prosciutto, Mortadella with pistachio, Smoked Pancetta, Spicy Capicola, Smoked Ham

## SALADS

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all salads are served with baguette slices

add grilled chicken or/and crumbled blue

**Blue Cheese & Walnut** 🌿 *fuji apple, red onion, maple walnuts, and blue cheese, on a bed of mixed greens tossed in fig walnut vinaigrette*

**Greek** 🌿 *tomato, cucumber, olives, chickpeas, feta, red onion on a bed of romaine*

**Chicken Caesar** *heart of romaine, grilled chicken breast, croutons, pecorino romano*

**Asian Chicken** *chicken breast, mandarin orange, almonds, sesame seeds, and wonton crisps on a bed of mixed greens tossed in soy ginger sesame vinaigrette*

**Strawberry Almond Chicken** *chicken breast, strawberries, almonds, and cranberries on a bed of mixed greens tossed in fig walnut vinaigrette*

**Seared Ahi** *sesame crusted sashimi grade ahi, cucumber, wonton crisps, and wasabi aioli on a bed of mixed greens tossed in wasabi vinaigrette*

## PANINI

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all panini are served with a side salad

**Grilled Truffle Cheese** 🌿 *sottocenere cheese studded with slices of rich, black truffle and aged in ash with mushroom on sliced sour loaf*

**Muffuletta Salad** 🌿 *muffuletta salad, mustard aioli, tomato, red onion, and greens on lightly toasted sweet baguette*

**Brie Fig Prosciutto** *mixed greens, fig walnut vinaigrette, brie, prosciutto, and fig spread on lightly toasted sweet baguette*

**Ham & Brie** *Fra' Mani's smoked ham, brie, mustard aioli on sour loaf*

**Smoked Salmon** *fior di latte fresh mozzarella, smoked salmon, pesto aioli, tomato, onion, pepperoncini, and mixed greens on lightly toasted baguette*

**Chicken Pesto** *grilled chicken breast, provolone, pesto aioli, tomato, mixed greens on herb slab*

**Caprese Prosciutto** *fior di latte fresh mozzarella, prosciutto, pesto aioli, tomato, basil on herb slab*

**Capicollo & Romano** *spicy capicollo, mortadella with pistachio, pecorino romano, mustard aioli, tomato, onion, greens, and pepperoncini on toasted sliced sour loaf*

**Italian Meat & Cheese** *mortadella with pistachio, prosciutto, provolone, mustard aioli, kalamata olives, and pepperoncini on herb slab*

## PIZZA

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**Margherita** 🌿 *tomato sauce, shredded mozzarella, fresh mozzarella, fresh basil*

**Greek** 🌿 *tomato sauce, shredded mozzarella, feta, red onion, sliced tomato, kalamata olives, peppadew peppers, fresh basil*

**Pesto Chicken** *pesto sauce, shredded mozzarella, chicken breast, feta, topped with sundried tomato*

**Brie Fig Prosciutto** *fig spread, shredded mozzarella, prosciutto, brie, topped with mixed greens and a drizzle of fig dressing*

**You will love our pizza and pasta, however please note that these items take our kitchen a bit longer to prepare, so if you are in a hurry, please check with your server for a time estimate prior to ordering them. Thank you!**

## PASTA

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all pasta served with bread      add small salad or/and grilled chicken

**Marinara** 🌿 *tagliatelle served with our homemade marinara sauce*

**Pesto** 🌿 *cheese tortellini with pesto sauce topped with sundried tomato and fresh basil*

**Funghi** 🌿 *tagliatelle tossed with fresh mushroom, fresh chopped garlic, red onion, red pepper flakes, olive oil, and Italian herbs*

**Pecorino** 🌿 *tagliatelle tossed with olive oil, fresh garlic, bread crumbs, fresh grated pecorino romano, and fresh basil*

## DESSERTS & SWEET PANINI

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**Chocolate Truffle Cake** *rich chocolate truffle on buttery cocoa crust*

**Cheesecake** *rich whipped cream and buttery crust, with a hint of lemon*

**Crème Brûlée** *crisp caramelized shell on french vanilla custard (dine in only)*

**Tiramisu** *mascarpone custard, ladyfingers, espresso, coffee liqueur, marsala, valrohna cocoa*

**Nutella & PB Panini** *nutella, natural peanut butter, and honey on sour loaf*

**Dessert Plate** *choose 3 or 4 desserts (dine in only)*

## BEVERAGES

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San Pellegrino Sparkling Mineral Water      San Pellegrino Sparkling Lemon / Orange

Coke/Diet Coke      Orange Juice      Iced Tea *hint of mango*

Hot Tea *organic english breakfast, earl grey, or japanese sencha*

Espresso      Americano      Cappuccino

Latte      Extra Espresso Shot

## BEER

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Seasonal Rotating Tap      21st Amendment Blood Orange on Tap *IPA*

Stone Buenavera Lager *lager*      Brooklyn Lager *lager*

Drake's Flyway Pils *pilsner*      Seismic Shatter Cone *IPA*

Speakeasy Big Daddy IPA *IPA*      Speakeasy Prohibition ALE *ale*

Tremor California Citrus Wheat      Pitchfork Pear Hard Cider

# WINES ON TAP

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glass (5oz) or carafe (500ml - equivalent to approx. 3.5 glasses)

## WHITES

Sauvignon Blanc\* ~ Page Mill Winery, Livermore Valley

Pinot Gris\* ~ J Vineyards, Russian River Valley

Albarino\* ~ Quinta Cruz Wines, Santa Cruz Mtns

Chardonnay\* ~ DeRose, Hollister

## REDS

Pinot Noir\* ~ Alfaro Family Vineyards, Santa Cruz Mtns

Sangria\* ~ De La Costa Winery, Lodi

GSM\* ~ Vasco Urbano Wine Co., Livermore Valley (Grenache/Syrah/Mourvedre)

Cabernet Franc\* ~ DeRose Winery, SF Bay

Cabernet Sauvignon\* ~ Hallcrest Vineyards, Santa Cruz Mtns

Mercury Rising\* ~ Cinnabar Winery, Paso Robles Valley

Zinfandel\* ~ Derose Winery, Hollister

Petite Sirah\* ~ Santa Cruz Mountain Vineyards, Santa Cruz Mtns

## ROSÉ

Rosé ~ Hallcrest Vineyards, Santa Cruz Mtns

**\* Also available by the bottle.  
Take one to go \$10 off!**

## WINE FLIGHTS

2 oz of any 4 wines on tap

WHITE WINE FLIGHT

RED WINE FLIGHT

2 OF EACH (RED / WHITE)

# WINES BY THE GLASS

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## WHITES

Beauregard Chardonnay

Bella Montagna Sauvignon Blanc

Woodside Chardonnay

Gravitas White Blend

Martin Rach Zinfandel

## REDS

Red of the Week

Bella Montagna Cabernet Sauvignon

Martin Ranch Merlot

Woodside Cabernet Sauvignon

Proper Claret Red Blend

## ROSÉ, SPARKLING & DESSERT WINES

Beauregard -The Lost Weekend- Rosé of Pinot Noir

Beauregard Rosé of Pinot Noir

Guglielmo Champagne

Mimosa

DeRose Port (3oz)

## Ask us about....

\* **Dessert and Port Special**

\* **Mimosa Package**

(bottle of Champagne • carafe of OJ)

# LOCAL WINES BY THE BOTTLE

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all bottles to go \$10 off

## WHITES

**Sauvignon Blanc** ~Windy Oaks, Santa Cruz. A cool climate wine from the Remde vineyard with complex floral aromas, crisp and refreshing with notable acidity.

**Sauvignon Blanc** ~Page Mill, Livermore. Medium to bright acidity leads into a lean, complex finish of fresh fruit and classic Sauvignon Blanc aromas of lemon and spice.

**Sauvignon Blanc** ~Bella Montagna, Santa Clara Valley. The Bella Montagna vineyard is in the perfect setting to grow world class Sav Blanc. The warm days are cooled by the bay breezes in the evening giving us ripe fruit flavors with balancing acidity. Fresh citrus and tropical fruits drive this lean and clean Sav Blanc.

**Malvasia Bianca** ~Birichino, Santa Cruz. Incredibly floral, with ripe lychee, jasmine, and elderflowers on the nose, the wine is refreshingly dry on the palate, with green apple, yellow plum, and ginger. A very pretty wine indeed.

**Garnacha Blanca** ~Bokisch Vineyards, Lodi. This wine has a delicate, light straw color and aromatics of Fuji apple, dried white nectarine, honeysuckle and tapioca. Round full flavors of honeydew melon, watermelon juice, and Bosc pear end with a touch of fresh tarragon. Aged in 14% new French oak.

**Pinot Gris** ~J Vineyards, Russian River. Fresh bouquet of apricot & lemon with crisp acidity enhancing the flavors of orange peel & kiwi fruit.

**Albarino** ~Quinta Cruz Wines, Santa Cruz Mountains. Wonderfully mineral, crisp, and aromatic. The thick skins of this grape result in a wine that has a lot of fruit and flower esters in both the taste and aroma. The aromatic and flavor components include white peach, citrus peel and almond.

**White Blend** ~Gravitas, Bonny Doon, Santa Cruz. This white bordeaux style blend is soft, round, and approachable with notes of fig and melon from the Semillon. Grapefruit and some minerality from the Sauvignon Blanc, and finished with citrus from the touch of Orange Muscat.

**Muscato** ~Bonny Doon, Santa Cruz. Lavender immediately followed by a cross of semi sweet grapefruit, tangerine, and melon, with the slightest trace of honey.

**Gewurztraminer** ~Storrs, Santa Cruz. Pronounced GER..WUTS..TRA..MEN..ER. This highly aromatic wine displays grapefruit, pineapple, peach, and apricot along with a slight evanescent tingle towards the end of the palate. Fans of dry Muscato and Riesling rejoice!

**Chardonnay** ~DeRose, Hollister. A nose of pineapple, flint and light toast followed by tropical fruit flavors and a touch of butter.

**Chardonnay** ~Odonata, Santa Lucia Highlands. Intensely crisp tropical fruit notes. This style of stainless steel Chardonnay combines crispness with a rich creamy finish, making this a wonderfully round wine!

**Chardonnay** ~Nottingham, Arroyo Seco. Classically balanced Chard w/ aromatics & flavors of Asian Pear, citrus, lychee nut & banana chip.

**Chardonnay** ~Hallcrest, Santa Cruz. Unfiltered with toasted oak, vanilla, bartlett pears, honey and oatmeal.

**Chardonnay** ~Woodside Vineyards, Santa Cruz Mountains. Apple, pear, hint of vanilla, balanced oak.

**Chardonnay** ~Beauregard, Santa Cruz. French oak aged, rich texture with layers of candied lemon, pineapple, lime blossoms, and exotic spices.

## REDS

**Sangria** ~De La Costa Vineyards, Lodi. This red sangria is intensely flavored with cherry and berry flavors finishing with a dash of citrus and sweetness. (1 liter)

**Pinot Noir** ~Alfaro, Santa Cruz. Aromas of raspberry, spice and vanilla, bold ripe cherry flavors with well-integrated tannins and refreshing acidity.

**Pinot Noir** ~Hallcrest, Santa Cruz. Blood orange and violet notes, strawberry jam and oak spice, with bright acidity and minerality.

**Pinot Noir** ~Sarah's Vineyard, Santa Cruz. From top of Loma Prieta, notes of Bada Bing cherries and raspberry jam with an abundance of cinnamon and herbs on the nose.

**Pinot Noir** ~McHenry Estate, Santa Cruz. With a bright beginning and a warm finish, this wine is pleasing to drink on its own or with food. It has a bouquet of cherry, pomegranate, and the subtle earthiness familiar in McHenry wines.

**Pinot Noir** ~Testarossa Winery, Santa Lucia Highlands. Made in Los Gatos! Deep red color. Hints of pomegranate, orange blossoms, red cherry, and vanilla bean. Flavors of cherry, pomegranate, and citrus persist deep into the palate. Very expansive mouth-feel with vibrant acidity and lush tannins.

**Malbec** ~Beauregard, Santa Cruz. Full bodied, exhibits a rich fruit nose. Notes on the palate of bright fruit, blackberry, and vanilla spices.

**Red Blend** ~The Lost Weekend, Beauregard, Santa Cruz. Sangiovese/Merlot. Sun ripened figs, baked cherry & graham cracker crust w/ vanilla & a crisp finish.

**Red Blend** ~A Proper Claret, Bonny Doon, Santa Cruz. A lean, nor overly extracted, nor overly oaked red blend. The wine features smooth and soft black berries and dark cherry, followed by subtle smoke and a nice balance of body and tartness.

**Red Blend** ~Mercury Rising, Cinnabar, Saratoga. Voted Best Bordeaux Blend, SF Chronicle 2017 Wine Competition. A tribute to the art of red wine blending and a name that stems from the chemical makeup of the mineral Cinnabar. A Bordeaux-style red Cuvée with spiced plum, toasted oak, and blackberry preserves.

**Red Blend** ~Chupacabra, Travieso, Cupertino. Great alternative to our GSM on tap. Pleasant nose of smoky caramel and blueberry. Notes of herbs and spice. It achieves a good balance due to the addition of Mourvèdre and also co-fermented Viognier. A local favorite!

**Red Blend** ~Alpha, Nottingham, Livermore. A complex red showing big fruit, primarily raspberry, black cherry and plum.

**Red Blend** ~GSM, Vasco Urbano, Livermore. Grenache, Syrah & Mourvedre. Mulling spices with strawberries and freshly baked cinnamon.

**Red Blend** ~Statement, Nottingham, Livermore. An alluring Bordeaux style red blend made with fruit from the acclaimed Casa de Vinas Vineyards in Livermore Valley. Dark chocolate covered cherries and strawberries, streaks of bright red fruit and hints of herbal, olive, and coffee undertones. This wine definitely makes a Statement.

**Merlot** ~Alfaro, Santa Cruz. Deep ruby color, black cherry, currants, mocha, mouth coating richness, spice and a beautiful balance of acidity and well integrated tannins. Aged for 18 months in 50% new French oak.

**Merlot** ~Martin Ranch, Santa Clara Valley. Distinctively Santa Clara valley terroir, this Merlot hints of plum and blackberry, with a velvety vanilla middle. The finish is kissed with a hint of chocolate as you linger through your glass.

**Cabernet Franc** ~DeRose, Hollister. Aromas of cassis, tobacco and a hint of cinnamon. Its rich mouthfeel is complemented with notes of chocolate, vanilla and spice.

**Cabernet Sauvignon** ~Martin Ranch, Santa Cruz. Ripe cherry & plum flavors finish with soft balanced tannins.

**Cabernet Sauvignon** ~Nottingham, Livermore. Ripe red fruit laced with blackberry, dark cherry, cedar, vanilla and other toasty oak attributes.

**Cabernet Sauvignon** ~Bella Montagna, San Francisco Bay. Vino Vino co-owner's Cabernet (Santa Clara County) blended with Cabernet and a touch of Petite Syrah from a former Wente vineyard (Livermore). This Cabernet is medium-bodied with a touch of earthy spice.

**Cabernet Sauvignon** ~Woodside Vineyards, Santa Cruz Mountains. Dark fruit notes, complex, present tannins, smooth.

**Cabernet Sauvignon** ~Hallcrest, Santa Cruz. Soft, elegant tannins on entry with a velvety coating, mountain berry, strawberry jam, earthy tobacco leaf, and candied fruit.

**Cabernet Sauvignon** ~Ridge Vineyards, Santa Cruz. 91 pts. Wine Spectator. This estate grown wine features a very deep purple color. Aromas of blackcurrant, cherries, clove spice, toasted oak, and cocoa. Ripe bramble fruit entry, medium-full body, supple tannins, and sweet oak; firm acid persists in a long finish.

**Syrah** ~Travieso, Cupertino. Opens with aromas and flavors of purple fruits, fragrant violets, baking spice, white pepper, smoke, and even bacon fat. Limited production.

**Zinfandel** ~Martin Ranch, Santa Clara Valley. Jam on the nose, hints of black pepper, spice & black licorice, finishing with polished tannins.

**Zinfandel** ~DeRose, Hollister. Dark berry fragrances followed by raspberry and black pepper flavors, all framed by ripe tannins and soft textures.

**Zinfandel** ~Bottle Jack, Santa Cruz. Blueberry and blackberry jam with a shake of black pepper, herbs, and cinnamon. The grapes were harvested from dry farmed, self-rooted, head-trained vines in the Felton Mountains.

**Petite Sirah** ~Santa Cruz Mountain Vineyard, San Antonio Valley. Wild berry fruit character with an earthy, smoky, peppery, spiciness.

## ROSÉ, SPARKLING & DESSERT WINES

**Rosé** ~The Lost Weekend, Beauregard, Bonny Doon. Strawberry, raspberry, minerality, acidic, yet clean finish.

**Rosé of Pinot Noir** ~Beauregard, Santa Cruz Mountains. Strawberry, honey, soft tannins, light.

**Champagne** ~Guglielmo, Morgan Hill. Special Cuvee (blend) that is a crisp, slightly sweet yet dry champagne.

**Port** ~DeRose, Hollister. Black cherry flavors complemented by walnut and a hint of chocolate.

WINE WITHOUT  
ATTITUDE

We proudly support local wineries and vineyards of the Greater Bay Area!