



Appetizers

Baguettes used in appetizers are from the Acme Bread Company.

Baguette & Dips ~ Basil pesto with shaved Vella dry jack & sundried tomato, garlic, balsamic vinegar & extra virgin olive oil with sliced baguette. 6

Smoked Salmon Crostini ~ Toasted baguette slices topped with Cowgirl Creamery fromage blanc, smoked salmon, and basil pesto. 7

Cheese and Charcuterie

Cheese Plate ~ Local and imported cheeses served with sliced Acme baguette, seasonal fruits, and honey. 14

Meat Plate ~ Cured and cooked meats served with sliced Acme baguette, cornichons, and whole grain Dijon mustard. 14

Cheese & Meat Plate ~ Two types of meat and two types of cheese served with sliced Acme baguette, cornichons, whole grain Dijon mustard, seasonal fruits and honey. 16

Salad

Blue Cheese & Walnuts ~ Mixed greens, crumbled Rogue Creamery Blue cheese, Fuji apple, red onion, and maple candied walnuts, tossed in fig and walnut balsamic vinaigrette. 9 Add sliced grilled chicken breast, +2.5

Caprese ~ Belfiore fresh mozzarella Fior di Latte, tomato, basil, & pesto on mixed greens tossed in lemon vinaigrette. 10

Seared Ahi ~ Sesame crusted seared sashimi-grade Ahi tuna served with mixed greens tossed in wasabi dressing topped with cucumber, crisp wonton strips, and wasabi aioli. 13

Panini

Panini are made with Acme bread and served with seasonal greens tossed in lemon vinaigrette.

Brie, Fig, Prosciutto ~ Brie, prosciutto, fig spread, and mixed greens tossed in fig and walnut balsamic vinaigrette on fresh lightly toasted baguette. Grilled upon request. 8.5

Grilled Cheese ~ Italian Sottocenere cheese stubbed with black truffle pieces and rubbed with truffle oil, and crimini mushrooms on sliced sour loaf. 8.5

Ham & Brie ~ Snake River Farms Kurobuta Pork ham (raised on all-natural hormone-free diet), brie, whole grain mustard aioli on sliced sour loaf. 8.5

Chicken Salad ~ Cubed grilled chicken breast, apple, grapes, celery, candied walnuts on sliced Pain au Levain. Red onion added upon request. 9

Caprese Prosciutto ~ Prosciutto, Belfiore fresh mozzarella Fior di Latte, tomatoes, basil, & pesto aioli on ciabatta roll. 9.5

Italian Meat & Cheese ~ Mortadella with pistachio, finocchiona, provolone, pepperoncini, sundried tomato, and whole grain mustard aioli on herb ciabatta roll. 9.5

Nutella, PB, Banana ~ Nutella hazelnut spread, Koeze's Cream-Nut natural peanut butter, and banana on sliced sour loaf served with mixed greens and berries tossed in fig and walnut balsamic vinaigrette. 7

Desserts

Berries with Crème Fraiche ~ Fresh berries and seasonal fruit on a bed of light and fluffy sponge cake, with a dollop of Bellwether Farms Crème Fraiche drizzled with honey & shaved Belgian chocolate. 6.5

Chocolate Truffle Cake ~ House-made rich chocolate truffle cake with buttery cocoa crust. 7

Crème Brûlée ~ House-made traditional French vanilla custard with a crisp caramelized shell. 7

Cheesecake ~ House-made cheesecake with buttery crust and hint of lemon, topped with whipped cream. 7

Beer

Trumer (Pilsner) ~ 5

Lagunitas A Little Sumpin (Pale Wheat Ale) ~ 5

Dogfish Head (90 Minute IPA) ~ 5

Firestone Velvet Merlin (Oatmeal Stout) ~ 5

21Amendment Back in Black (Black IPA) ~ 5

21Amendment Hell or High Watermelon (Fruit Wheat) ~ 5

Blue Moon (Belgian White) ~ 5

Coors Light (Light Lager) ~ 4

Sake

Pure (dry, smooth) ~ 9

Unfiltered (milky, smooth, and sweet) ~ 10

Platinum (light, fragrant) ~ 12

Soft Drinks

San Pellegrino sparkling mineral water ~ 3.5

San Pellegrino Limonata (Lemon) or Aranciata (Orange) Soda ~ 2.5

Coke, Diet Coke, Sprite ~ 2

Iced Tea ~ 2.5

Wines on Tap All Varietals are \$8/glass or \$25/500ml carafe (equivalent to approx 3.5 glasses)

Whites	Reds
Sauvignon Blanc (Martella, Monterey)	Pinot Noir (N2 Wines, Napa)
Pinot Grigio (Forenzo, Mendocino County)	*Sangiovese (J Dowd, Morgan Hill)
*Chardonnay (Nottingham, Livermore)	Blend (N2 Wines, Napa) Cab Sav/Syrah
Blend (N2 Wines, Sonoma County) Sav Blanc/Chard/Malvaceae	*GSM Blend (Nottingham, Livermore) Grenache/Syrah/Mourvedre
	*Alpha Blend (Nottingham, Livermore) Petite Syrah/Cab Sav/Petit Verdot/Syrah/Merlot/Cab Franc
	Cabernet Sauvignon (Nottingham, Livermore)
	Blend (Nottingham, Livermore) Cab Sav/Petite Syrah
	Malbec (Nottingham, Livermore)
	Zinfandel (Ballentine, St. Helena)

* Also available by the bottle. Take one To Go, \$10 off!

Flights of Wine

Tap Flight 2 ounces of any 4 wines on tap 14

Bottle Flight: Martella Sauvignon Blanc, Downhill Merlot, Castillos Cabernet Franc, Fernwood Mirepoix Red Blend, 2 oz each 16

Bottle Flight Wines by the glass: Martella Sauvignon Blanc 8, Downhill Merlot 11, Castillos Cabernet Franc 12, Fernwood Mirepoix 13

Bottled Wines (All Bottles To Go \$10 Off)

Whites

- Sauvignon Blanc (Martella, Monterey County)** Pineapple and vanilla bean nose with subtle pear-like flavors in the mouth, enhanced by delicate floral notes, crisp acidity and a clean mineral undertone. 27
- Chardonnay (Nottingham, Livermore)** Classically balanced Chard w/ aromatics & flavors of Asian Pear, citrus, lychee nut & banana chip. 34
- Chardonnay (Nicholson, Santa Cruz)** Aromas of pears, green apple and citrus fruit, over a sweet oak backdrop. This Chardonnay is not heavily oaked and boasts a crisp, rich fruitiness. 34
- Chardonnay (Fernwood, Santa Cruz)** Tropical fruit tones on the palate with distinct floral aromas. 40
- Riesling (Mann Cellars, Santa Clara Valley)** Delivers apricot and apple flavors with a honey apricot finish. 24

Sparkling

Champagne (Guglielmo, Gilroy) Special Cuvee (blend) that is a crisp, dry champagne. 25

Reds

- Pinot Noir (Alfaro, Santa Cruz)** Flavors of raspberry, spiced plums and vanilla, with well-integrated tannins and refreshing acidity. 35
- Pinot Noir (Windy Oaks, Santa Cruz)** Light and lively on the palate with complex raspberry, black cherry, spice and black tea, with crisp finish. 40
- Pinot Noir (Santa Cruz Mtn Vineyards, Santa Cruz)** Flavors of cherry, plum, dusty earth, cinnamon, clove, and a hint of spice. 44
- Pinot Noir (Silver Mountain, Santa Cruz)** Rich, black cherry, plum and blackberry with currant, chocolate, coffee, nutmeg and cinnamon notes. 46
- Sangiovese (Guglielmo, Santa Clara & San Benito Counties)** Aromas of cherry and plum, with notes of leather, pepper, anise and cranberry. 29
- Sangiovese (J. Dowd, Morgan Hill)** Aromas of red cherry and strawberry jam with a round and soft flavorful palate. 31
- Malbec (Mann Cellars, Santa Clara County)** This wine delivers rich Blueberry and earthy texture plus some coconut and a long oak finish. 31
- Merlot (Castillo's Hillside Shire, Morgan Hill & Hollister)** Rich with a hint of chocolate, softened with black and blueberries. 27
- Merlot (Mann Cellars, Santa Clara Valley)** This wine delivers rich Black Currant and Cocoa with a long berry and oak finish. 31
- Merlot (Downhill Winery, Santa Cruz)** Big, soft and round. Silky smooth tannin, blackberry fruit with hints of cocoa and coffee. 36
- Red Blend (La Honda Winery "X" Ponent Red Table Wine, Santa Cruz):** 44% Cabernet Sauv. (mouth-filling backbone and tannin), 24% Merlot (round fruit forward flavors), 18% Grenache (eastside mountains spice and bouquet), 14% Sangiovese (cool climate vineyard offers bright acidity). 27
- Red Blend (Clos Tita La Sierra Azul, Santa Cruz)** Blend of Syrah, Merlot and Viognier. 31
- Red Blend (J. Dowd Melanie's Special Blend, Morgan Hill)** Cabernet Sauvignon, Merlot and Carmenere, blended to create greater intensity and complexity. It exhibits finely layered palate textures of raspberry and dark plum that linger through the finish. 31
- Red Blend (Nottingham Alpha, Livermore)** Petite Syrah/Cab Sav/Petit Verdot/Syrah/Merlot/Cab Franc. Fruit driven blend from different regions, harvested on different years. A complex red showing big fruit, primarily raspberry, black cherry and plum. 33
- Red Blend (Nottingham GSM, Livermore)** Grenache/Syrah/Mourvedre. Aromatics & flavors of graham cracker s'mores & strawberry. 40
- Red Blend (Fernwood Mirepoix, Santa Cruz & Central Coast)** Bordeaux blend with jammy blackberry, cherry and currant flavors with oak accent. 40
- Red Blend (Big Basin Mandala, Santa Cruz)** 88% Syrah, 8% Grenache and 4% Cabernet Sauvignon. Its opaque ruby/purple color is followed by notes of black currants, blackberries. 49
- Cabernet Franc (Castillo's Hillside Shire, Gilroy)** Spicy raspberry, plums, and black cherries come together for a burst of fruity bliss 33
- Cabernet Sauvignon (Domaine Eden, Santa Cruz)** Aromas of briary currant, sage, mint, and sweet oak. 43
- Cabernet Sauvignon (Santa Cruz Mountain, Santa Cruz)** Big Cab w/intense berry fruit & complexities of bittersweet chocolate, briar & earth. 43
- Cabernet Sauvignon (Ahlgren, Santa Cruz)** Classic, elegant Cabernet Sauvignon. Hints of herbs and spice. 45
- Cabernet Sauvignon (Silver Mountain, Santa Cruz)** Rich, ripe black berry aromas and flavors with velvet tannins in a lasting finish. 46
- Syrah (Fernwood, Santa Cruz)** Nicely balanced fruit and smooth tannins with a remarkable eucalyptus finish. 30
- Petite Syrah (Castillos Hillside Shire, Morgan Hill)** Plum, blackberry and cassis fruit accompanied by coffee, chocolate and toffee. 39
- Zinfandel (Zayante, Santa Cruz)** Has an earthy aroma of plum and strawberry jam and a pronounced spicy-berry character. 30
- Zinfandel (Guglielmo, Morgan Hill)** Berry aromas that reveal hints of spice, vanilla and watermelon. Lively fruit embraces the palate with a long, soft finish of oak and ripe strawberry. 32
- Zinfandel (Nicholson, Santa Clara County)** Spice, cherry, plum, vanilla and sweet tannin. Medium body and finish. 37

Dessert Wine

Port (Mann Cellars, Santa Clara Valley) Delivers rich currant, fig, honey and rum with a berry finish. 28 bottle or 7 by the glass