ART DU VIN

House Wines	6oz/Bottle
Flaco, Tempranillo, Madrid 2013………………………………………………………………	7.5/26.5
Duetorri, Pinot Grigio, Venezie 2014……………………………………………………	7.5 /26.5

Old World Reds	6oz/Bottle
Viña Santurnia, Tempranillo Crianza, Rioja 2009……………………………………	10/35
Tinhof, ¨BioNoir¨, Zweigelt/Blaufränkisch/Sankt Laurent, Burgenland, Austria 2012…………	13/45.5
Roucas Toumba, ¨Grand Chemins¨, Grenache/Syrah/Mourvédre, Rhone Valley 2013………	13/45.5
J Mourat, ¨Grenouillére¨, Negrette, Loire Valley 2013………………………………	14/49
Vecchia Cantina, Vino Nobile Di Montepulciano, Tuscany DOCG 2007…………………………	14/49

New World Reds	6oz/Bottle
Broc, ¨SOGI¨, Pinot Noir/Gamay, Central Coast, 2013……………………………………	15/52.5
Topanga, Syrah, Spanish Springs, San Luis Obispo 2012……………………………	15/52.5
Hunt & Harvest, Cabernet Sauvignon, Napa 2013………………………………………	16/56
Ryme, Pinot Noir, Carneros 2013………………………………………………………………	15/52.5
Hocus Pocus, Syrah, Santa Barbara County 2013……………………………………	13/45.5
Idlewild, ¨The Bird, Flora, & Fauna¨, Dolcetto/Nebbiolo/Barbera, Mendocino 2014…………	15/52.5

Old World Whites	6oz/Bottle
Fontanabianca, Arneis, Langhe, Piemonte DOC 2012………………………………………	9/31.5
Smith & Story, Riesling, Rheingau 2014………………………………………………………	12/42
Domaine Sigalas, Assyrtiko/Athiri, Santorini 2014…………………………………………	12/42
Domaine Fevre, Chardonnay, Petit Chablis, Burgundy 2014…………………………………	14/49
Pierre J Fouassier, Sauvignon Blanc, Quincy, Loire 2013…………………………………	15/52.5
Jacques Charlet, ¨La Crochette¨, Chardonnay, Macon-Villages, Burgundy 2013………………	11/38.5

New World Whites	6oz/Bottle
Odisea, ¨Dream¨, Albariño, Clements Hills 2014………………………………………	10/35
Teutonic, ¨Sprockets¨, Scheurebe/Huxelrebe/Pinot Noir, Willamette Valley 2014…………	11/38.5
Limestone Hill, Chardonnay, Western Cape, South Africa 2015………………………………	12/42
Kivelstadt, Viognier/Roussanne/Vermentino/Picpoul, Lake County 2014…………………	13/45.5
Ovum, ¨Do I Move You¨, Gewürztraminer, Rogue Valley, OR 2013…………………………	15/52.5

Rarities	6oz/Bottle
Caric, ¨Plovac Ploški¨, Plavac Mali, Island of Hvar, Croatia 2008………………………	15/52.5
Ave, ¨Stolpman Vineyard¨, Syrah, Ballard Canyon 2013…………………………………	23/79
Bernard Gaucher, Propriétaire Récoltant, Brut, Champagne NV…………………………	17/59.5
Carpineto, ¨Farnito¨, Cabernet Sauvignon, Tuscany 2008…………………………………	17/59.5
Carpineto, Vino Nobile Di Montepulciano, Tuscany DOCG 2010………………………………	16/56

Rosés	6oz/Bottle
Alloy Wine Works, Grenache Rosé, Central Coast 2014………………………500mL Can $15	

Dessert Wines	2oz Glass/Bottle
Domaine Sigalas, Vinsanto, Santorini, Greece 2004………………………………………	8/60
Cruz Vieja, Oloroso Sherry, Jerez………………………………………………………………	7/55

Sparkling Wines	6oz Glass/Bottle
Maison Louis Max, Brut, Cremant de Bourgogne NV………………………………………	14/49

Beer	ABV, Oz, Price
Boulevard, ¨Tank 7¨, Farmhouse Ale, Kansas City MO…………………………………	8.5%, 12oz., $8
Boulevard, ¨Tell Tale Tart¨, Sour Ale, Kansas City MO…………………………………	6.2%, 12oz., $8
Mother Earth, ¨Cali Creamin´¨, Vanilla Cream Ale, Vista CA……………………………	5.2%, 12oz., $5
Modern Times, ¨Aurora¨, Red Rye IPA, San Diego………………………………………	6.7%, 16oz., $7.5
Ommegang, ¨Three Philosophers¨, Belgian-Style Quadrupel Ale, Cooperstown NY……	9.7%, 12oz., $9
Eel River, Organic Amber Ale, Scotia CA…………………………………………………	4.75%, 12oz., $6
Pizza Port, ¨Kook¨, DIPA, Solana Beach CA………………………………………………	8.5%, 16oz., $8
Bell's, ¨Two Hearted¨, IPA, Michigan………………………………………………………	7%, 12oz., $6
Smog City, Coffee Porter, Torrance…………………………………………………………	6%, 16oz., $9

Nosh

Each plate served with fresh bread and local raw honey

We Choose:

-Chef's Cheesy Choice:

Three Cheese $12

-The Combo | Chef's Choice:

Two Cheese | One Salami $12

You Choose:

Cheese

Sofia-Goat | Chevre marbled with ash $4

Two-Faced Blue- Sheep/Cow | 90 day aged gorgonzola style $4

Truffle Brie-Cow | Brie infused with black summer truffles $4

Red Devil-Cow | Red Leicester with chilli and peppers $4

Kunik-Cow/Goat | Voluptuous triple creme, pronounced and buttery $4

Chabrin-Goat | Aged 3+ months, hints of olive and fig $4

Delice de Pommard- Cow | Rolled in mustard husks $4

Oorsprung- Cow | 1 year farmstead gouda $4

Black Diamond- Cow | Extra aged cheddar $4

Salami

Pepperoni- Pork | Spicy $4

Calabrese- Pork | Spicy $4

Sopressata- Pork | Mildly spicy $4

Genoa- Pork | Traditional Italian $4

Toscano-Pork | Leaner traditional style $4

Pepper-Pork | Rolled in cracked pepper $4

*Half glasses available!

**Join the Club for 15% off every day!

**Unless specified, we will pour you our 6oz glass.

Menu changes frequently, so keep checking back for new amazing wine, beer, cheese, and charcuterie selections!