

FROM THE BAR

SPARKLING

	GLASS	BOTTLE
PROSECCO, FANTINEL, NV ITALY (ORGANIC) <i>A vibrant sparkler with notes of ripe peach, zesty citrus and minerals. This well balanced wine is delicious with our Frommage d’Affinois with herbs, Double Cream Brie, and our Portabello Brie Panini.</i>	10	38.
BRUT CUVÉE 20, J VINEYARDS, NV RUSSIAN RIVER VALLEY (BIODYNAMIC / SUSTAINABLE) <i>This brut opens with crisp lemon peel, honeysuckle and delicate yeast aromas. It has a mix of Fuji apple and grapefruit interlaced with toasty caramel flavors. The perfect compliment to any Extraordinary Dessert.</i>	13.	50.
PREMIUM ROSE, JANSZ, NV AUSTRALIA (SUSTAINABLE) <i>Delicate fruit aromas open into juicy flavors of ripe strawberries perfectly balanced with crisp acidity. Wonderful as an aperitif, this lovely and refreshing sparkler should not be missed!</i>	15.	52.
CHAMPAGNE, VEUVE CLICQUOT, NV FRANCE <i>A masterful creation. This brilliant champagne starts off with white fruit, a touch of vanilla and toasted brioche. Clean, elegant, and simply gorgeous.</i>	--	90.

SIGNATURE MIXERS

	GLASS
WHITE PORT & TONIC <i>White Port mixed with All Natural Tonic Water and topped with a squeeze of fresh orange. A light and delicious cocktail!</i>	10.
PORTUGUESE ICED TEA <i>Cool down Portuguese style! This refreshing cocktail features Alvada Madeira shaken with sparkling pelligrino, finished with a squeeze of lemon. Enjoy!</i>	10.
RASPBERRY SMASH <i>This signature sparkling cocktail is made with puréed and whole raspberries, topped with J Vineyards Champagne. Simply and utterly delicious.</i>	10.
MANGO MIMOSA <i>A tropical twist on a classic sparkler. Made with fresh orange juice, muddled mango, and finished with Italian sparkling wine, it will be hard to have just one!</i>	10.
KISS OF HIBISCUS <i>A sexy combination of J Vineyards champagne, Moscato di Asti, and sundrenched candied hibiscus imported from Australia.</i>	12.
SANGRIA BIANCO <i>Our food-friendly sangria is made with top-shelf white wine and a medley of fresh cut oranges, kiwis, and limes. A delicious match with any of our dips and spreads. Carafe only - serves two.</i>	22.

BEER

INDIA PALE ALE, STONE BREWING CO. SAN DIEGO (SUSTAINABLE / ORGANIC) <i>Stone is rated as one of the best breweries in the world. Think global, act local. Enjoy with our Aged Grilled Cheddar Cheese and Karen’s Australia Dukkab.</i>	4.	(12 OZ)	OAKED ARROGANT BASTARD ALE, STONE BREWING CO. SAN DIEGO (SUSTAINABLE / ORGANIC) <i>A milder version of its un-oaked brother, this hand-crafted ale goes down smooth with notes of caramel and a fantastic oak flavor that only adds to its complexity. Perfect paired with our Gruyere Grilled Cheese.</i>	6.	(12 OZ)
LOST COAST GREAT WHITE EUREKA, CA <i>A crisp beer with hints of citrus, made with two-row malted barley, unmalted wheat, and a secret blend of humboldt herbs. Enjoy with our Humboldt Fog goat cheese or our Cobb Salad.</i>	5.	(12 OZ)	CHIMAY TRIPEL ALE (WHITE) BELGIUM <i>This Trappist beer will not disappoint. A dark blonde ale with spicy notes and a sweet, clean finish. See what everyone is raving about. Delicious with Petit Basque or Pecorino Ginepro cheeses.</i>	7.5	(11.2 OZ)
PAULANER HEFEWEIZEN GERMANY <i>Refreshing and light, this best-selling hefeweizen goes down easily. Smooth and creamy with notes of citrus and coriander. Served with a lemon wedge. Pairs well with our Smoked Salmon Panini and our Fleur Vert cheese selection.</i>	5.	(12 OZ)	CHIMAY BLUE GRAND RESERVE ALE BELGIUM <i>A Strong Dark Ale with earth flavors, nuts, figs and sweet fruits, is an "Outstanding Rated Beer" according to BeerAdvocate. It is among the best of the Belgian Ales. Enjoy with Roaring Forties, Cheddar or Toledo Cheeses.</i>	7.5	(11.2 OZ)
LEVITATION ALE, STONE BREWING CO. SAN DIEGO (SUSTAINABLE / ORGANIC) <i>Great drinkability. This deep amber ale has rich malt flavors, big hoppy character and citrus overtones. A great compliment to any food item, try with our Old Fashioned Onion Dip</i>	5.	(12 OZ)	ALESMITH ANVIL ESB ALE SAN DIEGO <i>The brewery’s Flagship Ale. This beer has a slightly hoppy aroma, caramel and malty flavors, and a perfect balance of imported English hops. Great with our Rogue Smoked Blue Salad or our Old Fashioned Onion Dip.</i>	8.	(22 OZ)
MAUI BREWING CO. COCONUT PORTER MAUI, HI (SUSTAINABLE) <i>Brewed with six varieties of malted barley, hops, and hand toasted coconut. Malted toasted coconut aroma with tastes of dark malt, chocolate, and hints of coffee. Great on it’s own, but don’t miss it served with vanilla bean ice cream in our Coconut Porter Beer float!</i>	5.5	(12 OZ)	ST. PETERS SORGHUM BEER SUFFOLK, ENGLAND <i>Highly raved as the best of the gluten-free beers! This beer is crafted in a Pilsner style with a citrus aroma and mandarin flavors. Try any sandwich or spread with our Flaxseed crisps!</i>	9.	(500 ML)

DESSERT

	GLASS		GLASS
BRACHETTO, DEZZANI, 2007 ITALY (SUSTAINABLE) <i>Its ruby red color and scrumptious strawberry and cherry flavors make this an irresistible sparkling dessert wine. A perfect end to any meal, especially when paired with chocolate.</i>	10.	SIX GRAPES RESERVE PORT, GRAHAMS PORTUGAL <i>This house style Port wine is a rich blend of first class grapes from the best of Portuguese Vineyards. With notes of ripe plums and cherries, this port has been deemed “the everyday port for the everyday drinker”. Delicious with our Viking Torte or Milk Chocolate Creme Brulee.</i>	12.
MOSCATO D’ASTI, PAOLO SARACCO, 2005 ITALY (ORGANIC) <i>A house favorite! This semi-sparkling dessert wine has beautiful boney tones and is perfect with any of our goat cheeses or our custard Napoleons.</i>	10.	LATE BOTTLE VINTAGE PORT, SMITH WOODHOUSE PORTUGAL (2005) <i>Full bodied and unfiltered, this wine is balanced with notes of ripe red fruits, black plums, and a hint of cherry. A must have with our Portuguese Palais Button goat cheese and balsamic strawberries conserve.</i>	14.
BUAL FIVE YEAR MADEIRA, COSSART GORDON MADEIRA ISLAND <i>Rich and creamy with notes of carmel, vanilla bean, and toffee. Pairs beautifully with our Aged Gouda cheese, Creme Brulee, or Warm French Apple Pie.</i>	10.	TWENTY YEAR TAWNY PORT, GRAHAMS PORTUGAL <i>Aged to perfection, this Tawny port boasts flavors of caramel, nuts, and hints of orange peel. Pairs perfectly with Coconut desserts or Nutty shortbreads.</i>	14.

FROM THE BAR

OUR PHILOSOPHY

Our extensive bar features a unique and wide selection of biodynamic, organic and sustainable wines and craft beers. **BIODYNAMIC** is a method of organic farming that balances the relationship between the soil, plants, animals and farmers, by coordinating planting and harvesting times with lunar and solar cycles. **ORGANIC** agriculture avoids synthetically enhanced fertilizers, pesticides and livestock feed, while promoting biodiversity and protection for the soil. **SUSTAINABLE** farming allows farmers to produce crops without pesticides by preserving the surrounding land or ecosystem. Drinking compassionately and ethically crafted wines is better for your health and lightens the impact on the environment, both locally and globally.

RED

GLASS | BOTTLE

GLASS | BOTTLE

SHIRAZ, WISHING TREE, 2007 AUSTRALIA (ORGANIC) <i>A bright and jazzy shiraz from Western Australia. Fruity flavors with a hint of spice- no mistaking this for anything other than great! Enjoy a glass with any of our grilled cheeses.</i>	8.5	28	Z CUVÉE, ZACA MESA, 2005 SANTA BARBARA (SUSTAINABLE) <i>A uniquely crafted wine inspired by Chateauneuf-de-Pape. Layers of flavor from its combination of four different grapes- Grenache, Mourvedre, Syrah, and Cinsaut. Enjoy with Funghi Misti Bruschetta, Portobello and Brie Panini, and our Moliterno cheese.</i>	42.
MALBEC RESERVA, SANTA JULIA, 2006 ARGENTINA (ORGANIC) <i>From the leading exporter of Argentine wines, this brilliant blend of figs, plums, and blackberries is mixed with notes of vanilla, coffee, and chocolate. aged in oak, this full-bodied red is excellent with Moliterno cheese or Brownie Chez Nous.</i>	8.75	32.	POMBAL DO VESUVIO, 2006 PORTUGAL <i>Succulent lusciousness pervades the palate of this semi-dry Douro Valley table wine. Aromas of jammy fruits laced with a bit of minerality offers up a glass of pure elegance and finesse. A must have with our Pecorino Ginepro and Black Truffle boney.</i>	46.
SANGIOVESE, DIMAJO NORANTE, 2007 ITALY (ORGANIC) <i>Smooth, plush and juicy with loads of bright fruit. Delicious with our Mezze Platter or Taleggio Bruschetta.</i>	8.5	30.	PINOT NOIR, TANDEM WINERY, 2007 SONOMA <i>Produced from some of the oldest pinot noir vines in California, this wine has developed spice and floral perfume notes to compliment its deep red cherry backbone. Pairs beautifully with our Fruited Mixed Green Salad.</i>	44.
CÔTES DU RHONE ROUGE, M. CHAPOUTIER, 2006 FRANCE (BIODYNAMIC) <i>This great structured grenache syrah blend is so easy to drink. Garnet red color, a morello cherry mouthful with a sprinkle of grey sea salt keeps us filling your glass. Enjoy with our Serrano Ham Panini.</i>	8.75	30.	CABERNET SAUVIGNON, EHLERS ESTATE, 2005 ST. HELENA (BIODYNAMIC) <i>Bold black currant and cocoa flavors, this wine is generously oaked, ultra-refined and truly elegant. Great with any of our blue cheeses, Taleggio Bruschetta, Serrano Ham Panini, and Truffe Framboise.</i>	14. 54.
PINOT NOIR, JOYCE VINEYARDS, 2008 MONTEREY (SUSTAINABLE) <i>Ripe and smooth with notes of cherries, raspberries, and spice. A deliciously drinkable yet full bodied pinot noir. Try with our Organic Turkey Panini or Palais button Goat Cheese.</i>	10.5	38.	P.O.V., ROBERT SINSEY, 2006 CARNEROS (BIODYNAMIC) <i>This Bordeaux style blend deserves attention because of its heritage of olive, fennel, violet, and berry flavors. Everything is bright and memorable. Wonderful on its own or with any of our cow and sheep milk cheeses.</i>	58.

WHITE

GLASS | BOTTLE

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TORRONTES, SANTA JULIA, 2007 ARGENTINA (ORGANIC) <i>Light bodied and crisp wine with tropical fruit aromas and exotic spices. This refreshing wine is great with any of our salads or our Italian Tuna Panini.</i>	8.	28.	RIESLING, YALUMBA Y SERIES, 2008 AUSTRALIA (SUSTAINABLE) <i>Refreshing and easy to drink. Flavors of lemon grass, rose petals, grapefruit, and a hint of the tropics. Perfect with our Tofu Club Panini or Karen's Australian Dukkab.</i>	8.5 30.
CÔTES DU RHONE BLANC, M. CHAPOUTIER, 2005 FRANCE (BIODYNAMIC) <i>From one of the finest winemakers in the world. This wine scored 87 points in Wine Spectator magazine. Easy to drink and light bodied with lush fruit flavors. Pairs well with Goat Cheese Panini and Caesar Salad Panini.</i>	8.75	30.	SAUVIGNON BLANC, VICAR'S CHOICE, 2008 NEW ZEALAND (ORGANIC) <i>This clean, easy-drinking wine has notes of citrus and passion fruit that will blow you away! Smooth and buttery with a long finish, this wine is a delicious compliment to our Tuna Salad Panini or Cobb Salad.</i>	10. 36.
CHARDONNAY, JOYCE VINEYARDS, 2008 MONTEREY (BIODYNAMIC) <i>A perfectly balanced chardonnay. Rich and elegant with a hint of fruit, citrus, and oak. Delicious with our Tuna Salad Panini.</i>	10.	35.	PINOT GRIGIO, ALOIS LAGEDER, 2007 ITALY (BIODYNAMIC) <i>One of the most elegant pinot grigio wines available. Flowery and spicy notes, full-bodied with a fresh finish. Excellent with any of our Dips and Spreads.</i>	40.