



	2oz		
2013 CABERNET SAUVIGNON, JOSEPH PHELPS "INSIGNIA" NAPA VALLEY, CA <i>Blackberry, cocoa powder, Bergamot and floral aromatics. Fresh concentrated black fruit, mocha, cardamom an Madagascar vanilla notes.</i>			285
2014 MONTE BELLO, RIDGE, SANTA CRUZ MTNS, CA <i>95 Point Robert Parker. 80% Cabernet, 8%, Petite Verdot, 7% Cabernet Franc, 5% Merlot.</i>	25	60	225
2015 MERLOT, EMMOLO, NAPA VALLEY, CA <i>Lush and supple on the pallet with expansive dark berry flavors, a fresh earthiness and smooth, leathery tannins.</i>		23	100
2013 CABERNET SAUVIGNON, TREFETHEN, "OAK KNOLL DISTRICT" NAPA VALLEY, CA <i>Blackberry, black currant, anise and a hint of sweet licorice. 93 Points Robert Parker.</i>		25	85
2012 PINOT NOIR, KOSTA BROWNE, SONOMA COAST, CA <i>Lifted red fruits, herbs, spring tips, citrus and cedar. A soft smell of the coast. Fresh with grippy texture, bitter chocolate and rose on the pallet.</i>	18	46	165
2012 PINOT NOIR, SEASMOKE "SOUTHING" STA RITA HILLS, CA <i>93pt Wine Enthusiast, 92pt Robert Parker. Red cherry, sandalwood, black pepper, graphite, purple flowers, and damp pine needles.</i>	15	42	150
2014 PINOT NOIR, SAINTSBURY, "SUNDAWG RIDGE", GREEN VALLEY, CA <i>Dark cherry and blackberry, with darker characteristics of briar, French roast and baking spice.</i>		20	90

PORT, TAWNY, GLORIA, PORTUGAL <i>Full of dried fruit with hints of coffee, vanilla, chocolate, nuts, and fig. A very long lasting finish.</i>	(3oz pour)	13	75
2014, SAUTERNS, LA FLEUR RENAISSANCE, BORDEAUX, FRANCE (375 ML) <i>Fine dry notes of apricot and honey. A soft start, with a velvety and floral finish. Very sweet and long-lasting.</i>	(3oz pour)	10	36
RED SANGRIA. DE LA COSTA, PASO ROBLES, CA <i>Earthy and herbal on the nose with a sage top note and a gently spiced cherry fruit.</i>		8	28

TAPAS MENU

MEAT & CHEESE BOARD \$20

Choose two of the following meat & cheese selections
Add truffle cheese - 2 Add extra meat - 4

Ask about our new options. Havarti, Manchego and Derby

CHEESE BOARD 18

Our four premium artisan cheeses served with dried fruit, almonds, candied walnuts, olives, and toasted bread
Add truffle cheese - 2 Add extra cheese - 4

ENGLISH FARMHOUSE CHEDDAR 7

Aged for up to 12 months, sharp and savory

BABY OVEJA AL VINO 7

Semi-soft Sheep's milk cheese

PONIT REYES ORIGINAL BLUE 7

Sweet fresh milk with a medium to strong punch of blue flavor

PECORINO WITH PISTACHIO 8

Fresh sheep's milk, mild and aromatic

CHARCUTERIE BOARD 18

Our four premium meats served with dried fruit, almonds, candied walnuts, olives, and toasted bread
Add extra meet - 4

TOSCANO SALAMI 7

Mild flavors of pepper and garlic

SPICY COPPA 7

Seasoned with red and cayenne peppers

SOPPRESSATA 7

Robust with spice and hints of fennel

PROSCIUTTO 8

Balanced flavors of salty, sweet, and savory

EXTRAS 4

Additional toasted baguettes (8 pieces) Additional olives (8 olives)

YUM YUMS

TRUFFLE POPCORN 7

Freshly popped white black truffle and white cheddar popcorn

TATER TOTS 7

Feel like a kid again

ARUGULA SALAD 10

Fresh arugula tossed with dried cranberries, blue cheese, candied walnuts, apples, and balsamic vinaigrette
Add Chicken 4

BUFFALO MOZZARELLA STACK 12

Ripe tomatoes, buffalo mozzarella, bittersweet vinaigrette topped with savory prosciutto and aromatic basil

ROSEMARY AND PROSCIUTTO FLATBREAD 15

Taleggio cheese, fresh rosemary and dried apricots topped with prosciutto

MARGARITA FLATBREAD 15

Thin crust flatbread with tomato sauce, buffalo mozzarella cheese, tomatoes, balsamic glaze, and fresh basil

MARINATED MANCHEGO 10

Marinated slices of Manchego and roasted red peppers drizzled with olive oil

GARDEN TOMATO BRUSCHETTA 10

Sweet tomatoes, roasted red peppers and garlic topped with goat cheese and fresh basil

NUTELLA CHEESECAKE 8

Silky hazelnut and chocolate cheesecake

BUBBLY BAKED BRIE 18

Brie (no pastry) baked with cranberries, brown sugar, and almonds

ROASTED RED PEPPER HUMMUS 10

Made in-house and served with toasted bread, olives, and carrots

MEATBALL AND SAUSAGE BITES 12

Pork/beef meatballs and Cajun sausage glazed with a sweet, tangy BBQ sauce and topped with fresh basil

KETTLE CHIPS WITH BLUE CHEESE 7

Crisps topped with blue cheese and balsamic glaze

FLATBREADS

BLACK TRUFFLE FLATBREAD 15

Mascarpone cheese and black truffle cheese topped with a balsamic glaze and fresh basil

COPPACABANA FLATBREAD 15

Spicy tomato sauce, roasted red peppers, mozzarella and blue cheese topped with spicy Coppa salami

CROSTINIS (5 pieces)

MISSION FIG 10

A toasted baguette topped with fresh, soft goat cheese and homemade Mission Fig jam

SMOKED SALMON 12

Smoked salmon over goat cheese with capers, shallots, and lemon

DESERTS

GELATO 8

Chocolate, Vanilla or both with Italian wafers

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info@thewineaffairs.com

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