

Beverage Menu

Wine Tasting

Five Wines (1oz Pours)

\$20*

Wine Flight

Five Wines (2oz Pours)

\$25 **

Wine by the Glass

All Tasting Menu Wines Available

MP

Winter Spritz

Sparkling wine, Pellegrino, Blood orange syrup

\$16

Non Alcoholic Spritzer

Pellegrino, Blood orange syrup

\$10

Sparkling San Pellegrino

1L Bottle (Non-Alcoholic)

\$6

*Tasting fee waived with 2-bottle purchase

**Flight fee waived with 3-bottle purchase

Tasting Menu

2022 Gypse - Domaine Borie de Maurel

100% Chardonnay

Zesty fruit aromas, smooth richness, stunning

Organic, biodynamic

Bottle: \$29.99 | Glass: \$13

2022 L'Égrisee - La Jasse Castel

70% Grenache Blanc, 15% Carignan Blanc, 15% Roussanne

White fruit, flowers, fennel, exotic, lively

Organic

Bottle: \$37.99 | Glass: \$16

2021 Peyrottes - Vignoble Puy

60% Grenache, 15% Carignan, 15% Mourvedre, 10% Syrah

black fruit, prunes, supple, soft tannins

Organic

Bottle: \$29.99 | Glass: \$13

2019 Carissimo - Mas de Cynanque

90% Carignan, 10% other red grapes

Blackberry jam, plum, bay leaf, garrigue, long finish

Organic

Bottle: \$44.99 | Glass: \$18

2018 Vent d'Ouest - Domaine de Cabrol

60% Cabernet Sauvignon, 40% Grenache

Black currants, tobacco, cedarwood, spicy flair

Sustainable Agriculture

Bottle: \$36.99 | Glass: \$16

***Ask about our Wine Club for exclusive discounts,
event invitations, and more!**

Small Bites

Charcuterie Board

Selection of gourmet meats, artisanal cheeses, nuts, fresh and dried fruit & flatbread crackers

\$20

Cheese Board

Selection of artisanal cheeses, fresh and dried fruit & flatbread crackers

\$12

Mediterranean Platter

Selection of three dips, pita bread & Mama Lil's peppers

\$15

Castelvetroano Olives

Marinated in olive oil, orange zest & rosemary

\$5

Italian Taralli

Bite-sized Italian rolled pretzel

\$3

Nuts

Rotating Selection

\$3

