

05.11.22



Bistro Menu



SMALL PLATES

- Pimento Cheese** | mixed vegetables, crudité **10**
- Spanish Nut Mix** | almonds, fava beans, chickpeas, quicos **5**
- Meredith Dairy Marinated Cheese** | australian goat & sheep cheese in garlic infused EVOO, baguette **12**
- Warm Whole Castelvetrano Olives** | marinated in EVOO, garlic, lemon, thyme, rosemary **7**
- Tomato Soup** | with sweet baguette **6**
- Hummus** | house made hummus, cherry tomatoes, EVOO, pine nuts, herb focaccia **10**
- Eggplant & Goat Cheese Pâté** | crostini **12**
- Truffle Mousse** | pork, turkey & chicken liver, crostini **12**
- Smoked Burrata & Sliced Bresaola** | crostini **23**
- Truffle Burrata & Sliced Truffle Ham** | balsamic pearls, crostini **25**

CHEESE AND CHARCUTERIE SERVED WITH BAGUETTE, DRIED FRUIT, SPANISH COCKTAIL MIX, CORNICHONS, GREEK FIG SPREAD

- Monger's Choice** | truffle tremor, skyhill farms goat chevre, tomarashi **21**
- Assortment Board** | brillat-savarin, pleasant ridge reserve, hobbs italian salami, journeyman vintner's coppa **27**
- Butcher's Board** | pâté de campagne, journeyman parm & porcini salami, la quercia prosciutto **28**
- Worker's Board** | mt. tam brie, prairie breeze cheddar, truffle ham, smoked turkey, veggies, fruits **19**

SALADS

- Mediterranean** | romaine, persian cucumber, tomatoes, skyhill farms goat feta, kalamata olives, house vinaigrette **14**
- Kale Caesar** | couscous, toasted pine nuts, parmesan, roasted red peppers **14**
- Burrata 'Caprese'** | arugula, cherry tomato, kale-basil pesto, roasted red peppers, EVOO **15**
- Chopped** | tomato, pickled red onion, avocado, chickpeas, bacon, turkey, egg, balsamic vinaigrette **16**
- Add-Ons** baguette **2** | egg **2** | avocado **2** | prosciutto **8**

SANDWICHES

- Mission Bay Italian** | fra'mani toscano salame & salame rosa, mozzarella, mufaletta, pesto, tomato, herbed focaccia **15**
- Grilled Cheese Sandwich** | pane de mie **11**
- Grilled Veggie Panini** | eggplant, zucchini, red onion, sun-dried tomato, parmesan, honey aioli, herb focaccia **15**
- Classic Parisian Panini** | french ham, gruyere, butter, cornichons, sweet baguette **14**
- Turkey Avocado** | tomato, lettuce, avocado, cheddar, mayo, mustard, sweet baguette **15**
- Hot Pastrami Panini** | sauerkraut, pepperoncini, havarti, red pepper aioli, new york rye **15**
- B.L.A.T.** | journeyman bacon, lettuce, tomato, avocado, mayo, herb focaccia **16**
- Prosciutto, Apple & Brie** | brie, prosciutto, apple, arugula, sun-dried tomato, fig jam **16**

CAVIAR SERVED WITH YOUR CHOICE OF TORRES POTATO CHIPS, OR FRENCH BLINI, CREME FRAICHE

- Plaza Caviar Osetra Gold 1 oz.** Russian Sturgeon **128**
- Plaza Caviar Osetra 1 oz.** Russian Sturgeon **108**
- Plaza Caviar Osetra 2 oz.** Russian Sturgeon **202**
- Plaza Caviar Royale 1 oz.** Californian Sturgeon **82**
- Plaza Sterlet 1 oz.** Californian Sturgeon **70**

HAPPY HOUR - 10% OFF ALL FOOD, EVERY DAY 2-5 PM

05.11.22



Wine Bar Selections



SPARKLING

	2 oz	5 oz	Bottle
+ N.V. Caillez Lemaire "Reflets" Extra Brut Champagne, FR	13	23	76
+ 2021 Terah Wine Co. Petillant Naturel Santa Clara Valley, CA	8	14	44
+ N.V. Poe 'Ultraviolet' Sparkling Rose of Pinot Noir CA	7	12	34

ROSÉ

	2 oz	5 oz	Carafe	Bottle
^^2016 Fondo Antico 'Memorie' Nero d'Avola Rose Terre Sicilian IGT, IT	8	13	31	40
^^2021 Groundwork Grenache Rose Central Coast, CA	6	11	23	30
^^2021 Val Di Toro 'Anna's Secret' Maremma, Tuscany, IT	7	12	26	34

WHITE

	2 oz	5 oz	Carafe	Bottle
2021 Lucy Pico Bianco Pinot Gris, Pinot Blanc Monterey, CA	7	13	29	37
* 2020 Domaine Sauvète Sauvignon Touraine AOC, Loire Valley, FR	7	12	26	34
2021 Hill Family Sauvignon Blanc Napa Valley, CA	7	12	28	36
* 2018 Ronchi di Giancarlo Rocca 'amphōris' Arneis Bianco Langhe DOC, IT	6	10	23	30
2020 Gros Ventre 'High County White' Chenin, Fiano, Arneis El Dorado County, CA	8	13	31	40
2019 Scribe Chardonnay Carneros, Sonoma County, CA	9	16	38	49

RED

	2 oz	5 oz	Carafe	Bottle
<<< 2019 Jean Marc et Romain Pastou Sancerre Rouge Pinot Noir Loire Valley, FR	8	14	33	42
2018 Small Vines Pinot Noir Sonoma Coast, CA	12	21	52	67
* 2019 Quanta Terra Pouca Terra Tinto Touriga Nacional, Touriga Franca Douro, PT	6	11	23	30
2017 Gomez Cruzado Tempranillo Crianza Rioja, ES	7	12	28	36
<<< 2019 I Brand & Family Cabernet Franc Bayly Ranch, Paicines AVA, CA	8	14	33	42
* 2019 Union Sacre Wines 'Paragon Vineyard' Syrah Edna Valley, CA	7	12	26	34
<<< 2017 Pepper Bridge 'Red Trine' Cab Franc, Cab Sauv, Malbec Walla Walla Valley, WA	13	24	60	77

CORAVIN CELLAR SELECTIONS

	2 oz	5 oz	Bottle
2018 Dagueneau 'Silex' Pouilly Fume Loire Valley, FR	24	47	162
2019 Merry Edwards Sauvignon Blanc Russian River Valley, CA	11	20	62
^^ 2018 Paolo Bea Trebbiano Spoletino 'Lapideus' Umbria Bianco, IT (orange wine)	15	28	95
2018 Pierre-Yves Colin-Morey 'Les Tailepieds' Volnay Burgundy, FR	26	50	171
2019 Pisoni Estate Pinot Noir Santa Lucia Highlands, CA	19	35	117
2015 Gaja Barbaresco Piemonte, IT	32	62	215
2019 Clos des Papes Chateauneuf-du-Pape Rhone Valley, FR	23	44	152
2017 Spottswoode Cabernet Sauvignon Napa Valley, CA	35	68	237

FLIGHTS

- + **Sparkling Flight** - Three 2oz pours of bubbles marked with an + **28**
- * **Mission Bay Wine Club Flight** - Four 2 oz. pours marked with a * **26**
- <<< **Red Cellar Trio Flight** - Three 2 oz. pour of red wine marked with a <<< **29**
- ^^ **Rose Flight** - Three 2oz pours of natural wines marked with an ^^ **21**

SOMETHING SWEET

	2 oz	5 oz
2018 Kiona Ice Wine Columbia, WA paired with 1 oz. Pt. Reyes bleu cheese +4	8	
1955 Domaine la Sobilane Rivesaltes, FR	18	
2020 Giacomo Bologna 'Braidà' Brachetto d'Acqui DOCG, Piemonte, IT	7	13
El Maestro Sierra Pedro Ximenez Sherry Jerez, ES paired with aged gouda and candied walnuts +5	7	

HAPPY HOUR - 10% OFF ANY GLASS OF WINE, EVERY DAY 2-5 PM
CHOOSE ANY BOTTLE FROM THE RETAIL SHELVES FOR \$12 CORKAGE
WINE MEMBERS DO NOT PAY CORKAGE