

06.22.22



Bistro Menu



SMALL PLATES

- Pimento Cheese** | crudité, crackers **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 Castelvetro 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**
- Tomato Basil Vegan Pate** | crostini **9**
- Truffle Mousse** | pork, turkey & chicken liver, crostini **12**
- Smoked Burrata & Sliced Bresaola** | crostini **23**

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

- Monger's Choice** | comté, point Reyes tomatashi, skyhill farm tomato basil chèvre **21****
- Assortment Board** | melinda mae, wabash cannonball, framani pancetta, olli sopressata salami **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****
- Thomas' Sugar Board** | baked ricotta lemon cheese, nubake apple cinnamon phyllo crisps, mitica caramalized walnuts, mitica orange delights, chocopologie toffee sea salt pretzel **15**

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 SERVED WITH CHOICE OF SALAD OR AVA'S FLATBREAD CRISPS (GOUDA GARLIC, ITALIAN OR SALT)

- Mission Bay Italian** | fra'mani toscano salame & salame rosa, mozzarella, mufaletta, pesto, tomato, herbed focaccia **15**
- 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**
- Side - Ava's Flatbread Crisps** (Gouda Garlic, Italian or Salt) **3**

CAVIAR SERVED WITH TORRES POTATO CHIPS, CREME FRAICHE

- Plaza Caviar Osetra Gold 1 oz.** Russian Sturgeon **128**
- Plaza Caviar Osetra 1 oz.** Russian Sturgeon **108**

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

06.22.22



Wine Bar Selections



SPARKLING

	2 oz	5 oz	Bottle
+ 2019 Domaine Oinea 'Lune Noire' Extra Brut Macedonia, GR	10	18	57
+ NV Vincent Couche 'Eclipsia' Brut Champagne, FR	12	22	72
+ 2018 Roger Goulart Reserva Brut Cava Penedes, ES	7	11	32
+ 2020 Cleto Chiarli 'Lambrusco di Fondatore' Emilia Romagna, IT	7	12	33

ROSÉ

	2 oz	5 oz	Carafe	Bottle
^^2021 Matthiasson Grenache, Syrah, Mourvedre, Counoise Yolo/Napa Counties, CA	8	14	34	44
^^2021 Clos Alivu Niellucciu Patrimonio AOP Corsica, FR	7	13	29	37
^^2021 Domaine de Figueirasse 'Gris de Gris' Grenache, Cinsault Camargue, FR	6	10	21	27

WHITE

	2 oz	5 oz	Carafe	Bottle
* 2021 Union Sacre 'Oasis Vineyard' Skin Contact Pinot Gris Santa Lucia Highlands, CA	7	12	26	33
2021 Division Sauvignon Blanc 'La Frontiere' OR	7	13	29	37
2020 Surrau 'Sciala' Vermentino di Gallura Superiore Sardegna, IT	9	15	35	45
* 2020 Viticoltori de Conciliis Falanghina Campania IGP, IT	7	11	24	31
2021 Kiona Chenin Blanc Columbia Valley, WA	7	12	28	36
2018 i Clivi Ribolla Gialla Veneto, IT 2017	7	12	28	36
2017 Croatto Chardonnay Friuli Colli Orientali DOC, IT	8	14	33	43

RED

	2 oz	5 oz	Carafe	Bottle
* 2020 Niklas Schiava Sudtirol DOC Alto Adige, IT	7	11	24	31
2019 Navarro Pinot Noir Anderson Valley, CA	9	15	36	47
* 2020 Bela Ribera del Duero DO Tempranillo Villalba del Duero, ES	7	12	26	33
<<< 2021 Idlewild 'Flora & Fauna' Barbera, Dolcetto, Nebbiolo North Coast, CA	8	13	30	39
<<< 2018 Ridge Gonsalves Mataro Mourvedre Contra Costa County, CA	9	16	37	48
<<< 2018 Whitehall Lane "Rassi" Cabernet Sauvignon Sonoma Valley, CA	8	13	31	39

CORAVIN CELLAR SELECTIONS

Want more info on these wines?
Scan the QR code for the *Cellar Key*



	2 oz	5 oz	Bottle
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 Nuit-St-Georges Burgundy, FR	31	59	207
2019 Pisoni Estate Pinot Noir Santa Lucia Highlands, CA	19	35	117
2016 Gaja 'Rennina' Brunello do Montalcino Tuscany, IT	32	62	215
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
2017 Domaine des Baumard Quarts de Chaume Off Dry Loire, France	16	29	98

FLIGHTS

- + **Sparkling Flight** - Four 2oz pours of bubbles marked with an +34
- * **Mission Bay Wine Club Flight** - Four 2 oz. pours marked with a * 26
- <<< **Red Trio Flight** - Three 2 oz. pour of red wine marked with a <<< 21
- ^^ **Rose Flight** - Three 2oz pours of pink wines marked with an ^^20

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 'Braidia' 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