

09.14.22



Bistro Menu



SMALL PLATES

- Pimento Cheese** | crudité, crackers **12**
- Spanish Cocktail Mix** | almonds, fava beans, chickpeas, quicos **6**
- Meredith Dairy Marinated Cheese** | australian goat & sheep cheese in garlic infused EVOO, baguette **14**
- Warm Whole Castelvetrano Olives** | marinated in EVOO, garlic, lemon, thyme, rosemary **8**
- Tomato Soup** | topped w/ parmesan, w/ sweet baguette **6**
- Hummus** | house made hummus, cherry tomatoes, EVOO, pine nuts, herb focaccia **12**
- Wild Forrest Mushroom Pâté** | w/ pork & chicken, crostini **15**
- Eggplant w/ Goat Cheese & Roasted Red Pepper Pâté** | crostini **14**
- Truffle Mousse** | w/ pork, turkey & chicken, crostini **13**
- Duck Liver & Pork Mousse w/ Cognac** | crostini **16**
- Grilled Halloumi Cheese Plate** | veggies, figs, lemon & garlic EVOO, baguette **18**

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

- Monger's Board** | alpha tolman, delice d'argental, skyhill farm rainbow peppercorn **21****
- Assortment Board** | hudson valley camembert, red fox, journeyman lombo coppa, olli genoa salami **27****
- Butcher's Board** | pâté de campagne, belgian ale & lemon zest salami, prosciutto **28****
- Worker's Board** | mt. tam brie, prairie breeze cheddar, roagnati rosemary ham, hobb's turkey, veggies, fruits **19****
- Sweets Board** | ricotta lemon & cacao cheeses, apricot phyllo crisps, caramelized walnuts, s'mores chocolate **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 SIDE SALAD

- Mission Bay Italian** | fra'mani salame rosa, olli sopressata, mozzarella, mufaletta, pesto, tomato, herbed focaccia **15**
- Triple Cheddar Grilled Cheese** | sliced sourdough **12**
- 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 light rye **16**
- B.L.A.T.** | journeyman barrel bacon, lettuce, tomato, avocado, mayo, herb focaccia **16**
- Prosciutto, Apple & Brie** | brie, prosciutto, apple, arugula, sun-dried tomato, fig jam, sweet baguette **16**
- Journeyman Bacon Bratwurst** | grilled white onions, sauerkraut, side of mustard, sweet roll **16**

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



Wine Bar Selections



SPARKLING

	2 oz	5 oz	Bottle
+ NV Claude Genet Blanc de Blancs Brut Grand Cru Chouilly, Champagne, FR	12	22	72
+ NV H. Lanvin & Fils Brut Champagne, FR	10	18	58
+ NV Bortolomiol 'Prior' Valdobbiadene Prosecco Superiore D.O.C.G. Brut Veneto, IT	7	12	33

ROSÉ

	2 oz	5 oz	Carafe	Bottle
2021 La Borie Grenache, Cinsault Mediterranee IGP FR	7	11	25	32
2021 Domaine des Grillemonts Cabernet Franc Saumur Loire Valley, FR	7	11	25	33

WHITE

	2 oz	5 oz	Carafe	Bottle
2021 Bailly-Reverdy Sancerre 'Mercy Dieu' Sauvignon Blanc Loire Valley, FR	8	15	35	45
2021 Los Bermejós Diego 'Diego Seco Ecológico' Canary Islands, ES	8	14	33	42
* 2020 Quercia Pecorino 'SantaPupa' Colli Aprutini IGT, Abruzzo, IT	6	11	23	30
* 2021 Domaine Zafeirakis Malagousia 'Microcosmos' PGI Tyrnavos, GR	7	12	26	34
2020 Christophe & Fils Chardonnay Chablis Burgundy, FR	9	15	36	47
2020 Forge Cellars Dry Riesling 'Peach Orchard' Seneca Lake, NY	8	14	32	41

RED

	2 oz	5 oz	Carafe	Bottle
2019 Olema Pinot Noir Sonoma County, CA	8	13	30	38
2020 G.D. Vajra Langhe Nebbiolo Piedmont, IT	8	14	33	43
* 2020 Ochoa Tempranillo 'Calendas' Navarra DO, ES	6	11	23	30
* 2020 Erste + Neue Lagrein Südtirol-Alto Adige DOC, IT	7	12	26	34
2016 Domaine le Galantin Bandol Rouge Mourvedre, Grenache Rhone, FR	9	15	33	43
2017 Domini Veneti 'La Casetta' Valpolicella Ripasso Corvina, Corvinone Veneto, IT	7	12	28	36
2017 Pepper Bridge Cabernet Franc, Cabernet Sauvignon Walla Walla Valley, WA	13	24	60	77

NON-ALCOHOLIC

	2 oz	5 oz	Bottle
N.V. Leitz 'Eins Zwei Zero' Sparkling Rose Non - Alcoholic Rheingau, DE	7	12	34
N.V. Leitz Riesling 'Eins Zwei Zero' Non-Alcoholic Rheingau, DE	5	11	29
Amass 'Riverine' Non-Alcoholic Spirit + Fever Tree Tonic	13		

CORAVIN CELLAR SELECTIONS

	2 oz	5 oz	Bottle
2020 Famille Joly Chenin Blanc 'Clos de la Coulee de Serrant' Loire Valley, FR	25	49	168
# 2019 Cherisey Meursault-Blagny 1er Cru 'La Genelotte' Burgundy, FR	22	42	142
# 2021 Chateau Minuty '281' Rose Cotes de Provence, FR	18	33	111
2018 Domaine de Bellene Savigny-Les-Beaune Vieilles Vignes Burgundy, FR	16	29	97
2017 Calera Pinot Noir Ryan Vineyard Mt Harlan, CA	16	29	96
# 2017 Gaja Barolo 'Dagromis' Piedmont, IT	20	37	126
2019 Château Brane-Cantenac Margaux, Bordeaux, FR	18	34	114
2016 Red Stitch Cabernet Sauvignon Napa Valley, CA	18	35	117
2019 Williams Selyem Zinfandel Fanucchi-Wood Rd Vyd Russian River Vly, CA	18	33	110
2017 Domaine des Baumard Quarts de Chaume Sweet Loire, FR	16	29	98

FLIGHTS

- + **Sparkling Flight** - Three 2oz pours of bubbles marked with an +26
- * **Mission Bay Wine Club Flight** - Four 2 oz. pours marked with a * 25
- # **Luxe Flight** - Three 2 oz pours of our Coravin Selection wines marked with a #55
- Beer Flight** - Your choice of 4 beers on draft in 2 oz. pours - 8

SOMETHING SWEET

	2 oz	5 oz
2013 Grof Degenfeld 'Andante' Furmint Tokaj, Hungary	12	
1955 Domaine la Sobilane Rivesaltes, FR	18	
2020 Giacomo Bologna 'Braida' Brachetto d'Acqui D.O.C.G., Piemonte, IT	7	13
El Maestro Sierra Pedro Ximenez Sherry Jerez, ES	7	

HAPPY HOUR - 10% OFF ANY GLASS OF WINE, EVERY DAY 2-5 PM

CHOOSE ANY BOTTLE FROM THE RETAIL SHELVES FOR

\$12 CORKAGE FOR WINE/\$2 FOR BEER/\$1 FOR NON-ALCOHOLIC BEVERAGES

WINE MEMBERS DO NOT PAY CORKAGE