

## sparkling



cava.muse.nv	spain	5.5	27
<b>rosé</b>			
garnacha.las rocas.07	spain	5.5	22
tempranillo.protocolo.06	spain	4.5	18
pinot noir/syrah.printemps.07	california	7	28
syrah.bieler.07	france	5.5	22

## white

riesling.kung fu girl.07	washington	7.5	30
txakolina.uriondo.07	spain	8.5	34
chardonnay.foxglove.07	california	7.5	30
sauvignon blanc.pomelo.06	california	5.5	22
verdejo.muse.05	spain	5	20
chenin blanc.valmer.06	france	8.5	34

## white flight "drink outside the box"

uriondo.valmer.muse			11
<b>red</b>			
tempranillo.muse.06	spain	6	24
shiraz/cab.box head.06	australia	7	28
sangiovese.piazzano.06	italy	9	36
cabernet.zamba.07	argentina	8.5	20
tempranillo.protocolo.05	spain	5	20



## red flight "old world partners"

protocolo.piazzano.muse			12
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## beers

bitburger	germany	3
avery karma	colorado	3.5
lagunitas IPA	california	3.5

## beverages

lurisia sparkling or flat water	1L	5
lurisia sparkling or flat water	500ml	3.5

## DRY soda (grown up sodas)

lemongrass,lavender, kumquat, or rhubarb 3

## eat!menudrink!winelist

### it's nice to share

we have designed this menu and wine list so you can taste, try and sample without a big "commitment". We are honored to choose the artisan cheeses for you that will best fit your wine selection.



## It's Spring Time

get excited for warm days,  
the eat! drink! patio,  
lots of roses by the glass  
and sexy goat's milk cheese

rejoice!

## food

### for the table

**olive boat** : a mix of our olive bar 6

**burrata** : "liquid" mozzarella & fleur de sel 12

### greens

**simple salad** : mesclun, pine nuts & olive oil 4.5

**mesclun pistachio**: truffle oil & camembert cheese 8

**bresola carpaccio** : truffle oil & reggiano parm 10

### charcuterie

foie gras & truffle pate 6 la quercia prosciutt 6

pork & pepper pate 6 saucisson 4

spanish chorizo 6 salami 5

air-cured bresola 5

### artisan cheeses

includes : dried fruits, nuts, breads & crackers

three cheeses 14

five cheeses 20

seven cheeses 24

### bruschetti 15

prosciutto, fig, & mascarpone

chevre, pine nuts, & lavender honey

artichoke, fresh ricotta, & truffle oil

### flat bread 12

served hot with burrata, prosciutto & garlic oil

### three dips 10

eggplant caponata, truffled white bean

& sundried tomato pesto with grilled bread

### eat! well assorti 24

three artisan cheeses, saucisson,

roasted red peppers & mixed olives

## hot panini sandwiches

~now served open until close every day~

### Lombardy

bresola, gorgonzola naturale, mission figs, mesclun & balsamic reduction

### Emilia

la quercia prosciutto, buffalo mozzarella, roasted tomato, pesto & truffle oil

### California

smoked turkey, taleggio, apple, mesclun, aioli & fruit preserves

### Americano

st. louis salami, scamorza (smoked mozzarella), roasted red peppers, mesclun, pine nuts & olive oil

### Provence

fresh chevre, sun dried tomato pesto, chopped artichokes, mesclun & olive oil

*all paninis come with a simple mixed greens salad or boulder chips all \$9*

*we appreciate your patience as all of our paninis are handcrafted*