

# RED



<b>Cabernet Sauvignon</b> 2023 La Ferme Rouge (Zaër, Morocco)	<b>9</b>	32
<b>Mourvèdre Blend</b> 2022 Domaine du Somail (Minervois, France)	<b>11</b>	39
<b>Petit Verdot</b> 2022 Chapillon (Aragon, Spain)	<b>12</b>	43
<b>Cab Franc</b> 2022 Domaine Timothée Delalle (Loire Valley, France)	<b>14</b>	51
<b>Carignan</b> 2021 Camins 2 Dreams (Santa Barbara County, CA)	<b>16</b>	59
<b>Pinot Noir</b> 2023 Do Not Disturb Wines (Sonoma Coast, CA)	<b>17</b>	63
<b>Susumaniello</b> 2022 Masseria Li Veli (Salento, Italy)	<b>18</b>	67
<b>GSM (Grenache/Syrah/Mourvèdre)</b> 2020 Kalleske (Barossa Valley, Australia)	<b>20</b>	75

**Bottle Only** .....

<b>Chianti</b> 2021 Tenuta Pierazzuoli (Tuscany, Italy)		43
<b>Mencia</b> 2022 Domino de Anza (Bierzo, Spain)		71
<b>Syrah</b> 2020 Riddle Wines (Napa, CA)		75
<b>Malbec</b> 2021 Viña Cobos (Tupungato, Argentina)		100

# WHITE

<b>Vinho Verde</b> 2024 Casa Santa Eulália (Mondim de Basto, Portugal)	<b>9</b>	32
<b>Picpoul</b> 2024 Bonny Doon Vineyard (Central Coast, CA)	<b>10</b>	35
<b>Chenin Blanc</b> 2024 New Dawn (Stellenbosch, South Africa)	<b>12</b>	43
<b>Sylvaner</b> 2023 Domaine G. Metz (Alsace, France)	<b>14</b>	51
<b>Grüner Veltliner</b> 2022 Camins 2 Dreams (Santa Barbara County, CA)	<b>15</b>	55
<b>Riesling</b> 2022 A.J. Adam (Mosel, Germany)	<b>16</b>	59
<b>Koshu</b> 2023 Katsunuma Winery (Yamanashi, Japan)	<b>18</b>	67

**Bottle Only** .....

<b>Chardonnay</b> 2020 Maritana (Russian River Valley, CA)		63
<b>Sancerre</b> 2022 Rosnard (Sancerre, France)		67

# ROSÉ RANGE

<b>Skin-Contact Pinot Grigio</b> 2023 Scarbolo (Udine, Italy)	<b>16</b>	55
<b>Skin-Contact Sauvignon Blanc</b> 2023 Casa Jipi (Valle de San Vicente, Mexico)	<b>16</b>	55
<b>Rosé of Cinsault</b> 2024 Kumusha (Western Cape, South Africa)	<b>11</b>	39
<b>Rosé of Baladi</b> 2022 Cremisan Cellars (West Bank, Palestine)	<b>14</b>	47

**Bottle Only** .....

<b>Skin-Contact Gewurztraminer</b> 2023 Tinto Amorio (Healdsburg, CA)		50
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# SPARKLE + SWEET

<b>Brut</b> NV Baron de Seillac (Provence, France)	<b>11</b>	39
<b>Negroamaro Pét-Nat</b> 2025 Delinquent Wine Co. (Riverland, Australia)	<b>15</b>	55
<b>Moscato</b> 2024 Centorri (Piedmont, Italy)	<b>12</b>	43
<b>Tawny Port Reserva</b> 2015 Epordouro (Douro, Portugal)	<b>15</b>	80
<b>Amaro</b> 2019 Margerum Wine Company (Santa Barbara County, CA)	<b>14</b>	75
<b>Furmint</b> 2015 Béres Tokaj (Tokaj, Hungary)	<b>15</b>	80

**Bottle Only** .....

<b>Ice Wine</b> 2022 Kiona Vineyards (Red Mountains, WA)		56
<b>Champagne</b> NV Jacquart (Champagne, France)		98

**Have Any Glass Wine as Part of a Flight: 3 wines for \$25, 5 wines for \$35**

# FOOD

<b>Mixed Nuts &amp; Olives</b> .....	<b>5</b>
Cashews and almonds with olives.	
<b>Bread with Oil &amp; Vinegar</b> .....	<b>7</b>
Lightly toasted daily selection of bread with olive oil and balsamic vinegar.	
<b>Portugese Tinned Fish Platter</b> .....	<b>6+</b>
Your choice of tinned fish ( <i>see separate menu</i> ), and for an additional \$6 we'll plate it up with crackers, pickles, peppers and more.	
<b>Mezze Platter</b> .....	<b>14</b>
Hummus, tzatziki, dolma, pita & more.	
<b>Carnitas Sliders</b> .....	<b>17</b>
Two sliders with avocado-tomatillo sauce, pickled onions and mango salsa. Comes with a southwestern side salad topped with spicy jalapeno crisps.	
<b>Australian Meatballs (Regular or Vegetarian)</b> .....	<b>17</b>
Six meatballs smothered in a tomato and vegemite sauce. Toasted bread. Comes with a side beetroot and arugula salad. .	
<b>Fall Charcuterie Board</b> .....	<b>28</b>
Rotating selection of 3 meats, 3 cheeses, olives, mixed nuts and dried fruits.	
<b>Cheese only or Meat only</b> .....	<b>14</b>
<b>Seasonal Cake</b> .....	<b>8</b>



# BEER

<i>Draft:</i>	
<b>Hazy IPA</b> East Village Brewing Co.(San Diego, CA) 6.6%	<b>8</b>
<b>Pilsner</b> Ketch Brewing (San Diego, CA) 5.5%	<b>8</b>
<b>Guava Cider</b> Serpentine (San Diego, CA) 6.9%	<b>8</b>
<i>Bottle:</i>	
<b>Pilsner</b> Modelo Especial (Mexico) 4.4%	<b>6</b>
<b>Lager</b> Nordic Jam (Oakland, CA) 5.2%	<b>6</b>
<b>Lager</b> Casablanca (Casablanca, Morocco) 5%	<b>6</b>
<b>Framboise Lambic</b> Lindemans (Vlezenbeek, Belgium) 2.5%	<b>6</b>
<b>Belgian Pale Ale</b> Orval Brewery (Florenville, Belgium) 6.9%	<b>8</b>

# MIXED DRINKS

<b>Mojito</b> Sabé (Netherlands) 13.3%	<b>11</b>
<b>Margarita</b> Sabé (Netherlands) 14%	<b>11</b>
<b>Moscow Mule</b> Sabé (Netherlands) 13.1%	<b>11</b>
<b>Espresso Martini</b> Sabé (Netherlands) 14%	<b>11</b>
<b>Blood Orange Spritz</b> Momenpop (Napa, CA)	<b>13</b>
<b>Hugo Spritz</b> House made	<b>13</b>
<b>Amaro Spritz</b> House made	<b>13</b>

# ZERO PROOF

<b>Soda</b> Coke, Diet Coke, Sprite	<b>4</b>
<b>Still Water</b> 500 mL Evian	<b>5</b>
<b>Sparkling Water</b> 250 mL Pellegrino	<b>5</b>
<b>Ginger Beer</b> Bundaberg (Bundaberg, Australia)	<b>5</b>
<b>N/A IPA 'Run Wild'</b> Athletic Brewing Co. (San Diego, CA)	<b>6</b>
<b>N/A Sparkling Blanc de Blanc</b> Woody's (Healdsburg, CA)	<b>9</b>
<b>N/A Sparkling Rosé</b> Naughty (Germany)	<b>9 30</b>

**PORTUGUESE**

# TINNED FISH

*DorothysWine.com*

*For an additional \$6 we'll plate up your choice(s) with crackers, pickles, peppers and more!*

<b>Spicy Tuna Pâté</b> . . . . .	<b>6</b>
<i>Creamy pâté with a unique blend of spices.</i>	
<b>Spiced Sardine Pâté</b> . . . . .	<b>7</b>
<i>Savory blend of creamy and spicy.</i>	
<b>Tuna Pâté</b> . . . . .	<b>7</b>
<i>A smooth and flavorful spread.</i>	
<b>Sardines in Tomato Sauce</b> . . . . .	<b>7</b>
<i>The perfect balance between taste and tradition.</i>	
<b>Solid Tuna in EVOO with Oregano</b> . . . . .	<b>7</b>
<i>Line caught tuna is fished in the Açores and hand-packed in olive oil.</i>	
<b>Albacore Tuna in Spicy Olive Oil</b> . . . . .	<b>8</b>
<i>Tender and buttery. Clean and simple.</i>	
<b>Spicy Mussels in Pickled Sauce</b> . . . . .	<b>11</b>
<i>In a spiced escabeche "pickled sauce" of tangy vinegar and warm spices.</i>	
<b>Slow Smoked Mackerel</b> . . . . .	<b>11</b>
<i>Caramelized and crispy on the outside, tender within. Sweet-cured and slow-smoked.</i>	
<b>Smoked Rainbow Trout</b> . . . . .	<b>13</b>
<i>Outside it's caramelized, inside it's buttery and juicy.</i>	
<b>Stuffed Squids in Mediterranean Sauce</b> . . . . .	<b>15</b>
<i>Hand-selected squids in the classic flavors of olive oil, onion, tomato and a blend of spices.</i>	

