

WHITES

- Pecorino, **Umani Ronchi** 8 / 30
Abruzzo, Italy '20
intense aromas of fruit and flowers, on the palate it shows a good structure and a pleasant freshness, with ripen fruit
- Bordeaux Blanc, **Les Hautes de Lagarde** 11 / 42
Bordeaux, France '20
notes of citrus, peaches, well balance, fruity, crisp. Certified Organic
- Greek White Blend, **Domaine Gioulis** 9 / 32
Klimenti, Greece '19
citrus zest, green apple, savory lemongrass, tangy light bodied refreshing finish. Organically grown grapes
- Viura, **Monopole** 10 / 36
Rioja, Spain '22
aromas of pome fruits and spring flowers, fine citrus acidity, fresh and fruit driven finish; suitable for vegans
- Chardonnay, **Spring Seed** 11 / 42
McLaren Vale, Australia '20
aromas of white fruits, almond, apple, nectarine, semi dry & acidity. Organically grown grapes.
- Chardonnay, **Trim local** 9 / 32
Napa, CA '19
lively acidity with notes of stone fruits, buttered apple, brioche; pleasant textured finish
- Gruener Veltliner, **Misty Cove** 10 / 36
Marlborough, New Zealand '20
notes of orange, ripe stone fruit, lively fruit vibrancy with long and engaging finish
- WHIRED White Blend, **WHIRED Wine local** 8 / 30
Clarksburg, CA NV
*Light to medium body, zesty citrusy, unique balance of stone fruit and very slightly buttery with a lively finish
Certified sustainable vineyards & wine making processes.
Portion of proceeds goes to St John's Program, local NPO*



ROSÉ

- WHIRED Rosé, **WHIRED Wine local** 8 / 30
Clarksburg, CA '21
*wonderfully perfumy nose, bright acidity, and refreshing blast of red berry flavors, semi-dry
Certified sustainable vineyards & wine making processes.
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- French Rosé, **Tête de Linotte** 9 / 32
Loire Valley, France '20
good balance between acidity and sweetness, clean, fresh, slightly floral aroma. Organically grown grapes

SPARKLING

- Brut Blanc de Blanc, **Grandial** 8 / 30
Languedoc, France NV
apple, lemon flavor, well balanced, refreshing
- Prosecco, **Di Belmondo** 8 / 30
Veneto, Italy NV
apple, pear, citrus notes, fresh zingy palate, well balanced with crisp acidity for easy drinking
- Cava Rosé, **Dibon** 9 / 32
Penedès, Spain 'NV
fruity, hints of citrus, smooth, dry, long elegant finish
- Sparkling Rosé, **Goulart** 12 / 43
Cava, Spain 'NV
fruity, hints of citrus, smooth, dry, long elegant finish
- Champagne, **De Saint - Gall** 77
Champagne, France NV
nose of orchard fruits, savory brioche, citrus and almond palate; elegant small bubbles makes way for soft expressive and crisp Premier Cru Champagne

REDS



WHIRED Red Blend, **WHIRED Wine local** 8 / 30
Clarksburg, CA
bold, fruit forward, juicy, with earthy and oaky notes, complex but easy finish.
Certified sustainable vineyards & wine making processes.
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Pinot Noir, **Heringer Estates local** 15 / 45
Clarksburg, CA '18
full bodied, bold flavors and aromas of dark cherry with a little vanilla and hibiscus tea

Pinot Noir, **Lorelle** 12 / 43
Willamette Valley, OR '19
aromas of blueberry preserves and oak spice, flavors of chocolate covered cherries, savory spice, balanced nicely with medium tannins and a lingering elegant finish

Cabernet Sauvignon, **Ramspeck** 19 / 57
Napa, CA '18
rich, full-bodied, cocoa spice, ripe cherry aromas followed by licorice and sweet oak; layered palate features bright red fruits with a bold framework of structured tannins.

Caberney Sauvignon, **Trim** 9 / 32
Napa '18
round, supple, juicy; soft tannins give a lush mouthfeel and approachable structure, nose is filled with cherry and strawberry fruit, herbal tea, chamomile, cinnamon, and vanilla

Gamay, **Chateau de Jarnioux** 12 / 43
Burgundy, France '19
round & smooth palate of red fruit, clove, spice; delicate and light-bodied

CDR Red Blend, **Domaine des Cedres** 12/43
Côte du Rhône, France '20
dark red purple color, intense floral nose with black fruit, complex palate with black fruit, spiciness, and thyme, good tannin structure, long finish; organically grown grapes. Biodynamic

Cuvée Plan Pégau, **Chateau Pégau** 10 / 36
Sorgues, France MV
rich, medium bodied balanced with fine acidity, red and dark fruit character, soft supple tannins, and complex spice notes

Brunello di Montalcino, **Molino del Piano** 17 / 49
Tuscany, Italy '15
elegant, red fruit, chocolate, earthy, delicious juicy velvety finish, DOCG

Valpolicella, **Zeni** 9 / 32
Veneto, Italy '19
ruby red color, fine fragrant, with fruity hints of blackberry and cherry, dry, intense fruit flavor, good balance, DOC

Bardolino, **Zeni** 8 / 30
Veneto, Italy '18
medium intensity ruby red. Fine, delicate, with hints of flowers. Velvety palate, full flavored and harmonic

Italian Red Blend, **Paladin** 10 / 36
Veneto '20
light bodied, notes of currant and raspberry, particularly fruity, soft and balanced, velvety finished

Mourvedre, **TWFNO** 10 / 36
Jumilia, Spain '17
dark fruit, oak, dry, firm tannins, soft finish

Pinotage, **Tread Lightly** 9 / 32
Western Cape, South Africa '18
notes of cherries, coffee bean, strawberry; juicy mouth-feel with supple, sweet tannins



FLATBREAD

- Fig & Prosciutto, mozzarella, balsamic glaze 13
Brie & Bacon, walnuts, honey, arugula 13
Roasted Turkey w/ basil pesto, mozzarella 12
Spaniard w/smoked turkey, house aioli, fiery red peppers, mozzarella 12
Italian Sausage w/red onions, fiery red peppers, red sauce, cheese, basil 12
Margherita w/fresh mozzarella, fresh basil, red sauce 11

Mini Cheese & Charcuterie Plate 15 (2 cheeses, 1 meat, accompaniments)
Cheese or Meat 7 ea w/accompaniments

PANINI

- Toasted Brie w/ Prosciutto 10
w/house balsamic glaze, served w/ chips or salad
Smoked Turkey on sourdough 11
w/ house aioli, served w/ chips or salad

SALAD

- Arugula w/balsamic vinaigrette 10
topped with prosciutto & grated parmesan
Classic Caprese 8
fresh mozzarella, tomatoes & basil, olive oil dressing

SNACKS

- Truffle Popcorn 6 w/parmesan
Mixed Nuts & Olives 7
House bread w/balsamic & EVOO dip 5



MINI DESSERTS

- Tiramisu 5
Ice Cream 3
Madeira 6

*** Please let us know of any food allergies**



BEER

Cong DIPA \$7

Cong Hazy IPA \$7

El Capicong IPA \$7

Cong Džungle Pilsner \$7

Device Pincushion \$5

Device Kid Casual \$5

Golden State Cider \$6

Peroni \$5

Modelo, Especial \$5

Modelo, Negra \$5

OTHER

Wine Flight \$20 (3 – 2 oz pours)

Sangria Red/White \$8

Madeira \$6

Iced Tea / Iced Coffee \$2.50

Hot Coffee: 12 oz - \$2.50; 16 oz - \$2.75

C20 Espresso \$4.00

Ginger Beer \$3.00

Perrier \$2.25

Bottled Water \$1.50