



Handpicked wines, handcrafted foods  
...Point Loma flavor!

## WINE & BEER LIST

*Wines by the bottle are available from our wine market.*

*A \$5 corkage fee applies.*

*"Create your own flight" – Pick three wines for a 2 oz. pour of each for the price of the most expensive glass.*

### BUBBLES

**Sparkling Wine, Tobin James, Dream Weaver, California (NV)**  
*Light, slightly sweet, fun, easy drinking 7*

**Tobin Tini, Add a little Tobin James Liquid Love, Late Harvest Zinfandel, Can you say delish? 10**

**Sparkling Wine, Veuve du Vernay, France, Brut (NV)** *Delicate apple and pear fruit with velvety bubbles 7*

**Prosecco, Adami, Italy NV** *White peaches, pears and flowers 9*

**Moscato D'Asti, Brovida Cordara, Italy (2009)** *Fresh lychee, pear and white flower 7*

**Sparkling Shiraz, Paringa, Australia (2008)**  
*Raspberry and blueberry, with velvety tannins 8*

### WHITES

**Sauvignon Blanc, Yali, Lolol Valley (2011)** *Exotic flavors of tropical and citric fruits 6*

**Sauvignon Blanc, Jules Taylor, Marlborough (2010)** *Grapefruit, hints of citrus and aromas of passionfruit, currants and jalapeno peppers 10*

**Chenin Blanc, Graham Beck, South Africa (2008)** *Full and creamy with layers of ripe tropical fruit and spices 10*

**Pinot Gris, Benton-Lane, Willamette Valley (2010)** *Juicy flavors of Granny Smith apples, grapefruit and citrus marmalade 11*

**Chardonnay, Oxford Landing Estate, South Australia (2010)**  
*Peaches, nectarine and citrus with a creamy texture 6*

**Chardonnay "No Oak", Malibu Rocky Oaks, Los Angeles County (2010)** *Fruity with tropical notes of pineapple and guava 8*

**Chardonnay, 401K, Sonoma Coast (2009)** *Orange peel and toasty oak with soft but bright acidity 10*

**Chardonnay, Arrowood, Sonoma County (2008)** *Rich and velvety with lush tropical fruit flavors, hints of pear and bright acid notes 14*

**Macabeo-Chardonnay, Bodegas Castano, Spain (2009)** *Apples and pineapple with smoked notes 6*

**Riesling Spatlese, Heinz Eifel, Mosel (2009)**  
*Ripe Apples, Pears, peaches and citrus 7*

### REDS

**Pinot Noir, Rutherford Vintners, Napa Valley (2008)** *Raspberry and cherry with a soft velvety finish 7*

**Pinot Noir, Fire Road, Marlborough (2010)** *Ripe red plums and dark cherries, hints of sweet raspberry and a toasty finish 10*

**Merlot, Domaine Laurier, Sonoma County (2007)** *Ripe raspberry and strawberry with lingering hints of mocha 8*

**Old Vine Zinfandel, Predator, Lodi (2009)** *Blackberry, spicy white pepper, French vanilla and spearmint 9*

**Shiraz, Redbank, Australia (2008)** *Dark chocolate, blackberry and spice 7*

**Syrah, Bell, Sierra Foothills (2007)** *Bright on the palate with soft, elegant tannins 13*

**Tempranillo, Vinalcasta, D.O. Toro (2009)** *Grape tannin persistence, velvety with balanced robustness 9*

**Garnacha, Vina Borgia, Bodegas Borsao (2010)** *raspberry and black pepper 6*

**Malbec, Bodega Viamonte, Mendoza (2010)**  
*Juicy; crushed berries, red currants and cedar, spicy tannins 7*

**Red Blend, Charles & Charles, Columbia Valley (2010)** *Currants, violets and blackberry with rich toasty mocha 7*

**Organic Petite Sirah, Green Truck, Mendocino (2009)** *Cassis, dark cherries and plums with a hit of brown spices 8*

**Red Dirt Red, Vinum Cellars, El Dorado (2008)** *Rich, ripe bing cherry, cassis, vanilla and bittersweet chocolate 10*

**The Barrel Blend, Hill Family, Napa (2009)** *Plum, boysenberry, strawberry jam, firm tannins, toasty oak 11*

**Primo Rosso, Monte Volpe, Mendocino (2007)** *Ripe blackberries, raspberries and plums 7*

**Cabernet Sauvignon, Cedar Brook, California (2009)** *Rich with fresh fruit, toasted oak and vanilla 6*

**Cabernet Sauvignon, Terra Robles, Paso Robles (2009)**  
*Plum, berry, dark chocolate and spice 8*

**Cabernet Sauvignon, Highway 12, Sonoma County (2009)** *Dark berries, soft oak and soft tannins 11*

**Cabernet Sauvignon, Cloverdale Ranch, Alexander Valley (2009)**  
*Racy currant fruit, summer herbs and a long cedar note on the finish 14*

### DESSERT/PORT

**Museum Reserve Muscat, Yalumba, Australia (NV)** *Raisined fruits and spices, full and rich, soft and luscious 8*

**Port, Warre's Warrior, Portugal (NV)** *Black cherry, licorice and spicy butterscotch 7*

**Port, Warre's Otima, Portugal** *Dried fruits and walnuts highlight mature fruit and a smoky finish 9*

**Late Harvest Zinfandel "Liquid Love", Tobin James, Paso Robles (2008)** *Cherries, chocolate, orange and spice 9*

**Tannat, Alcyone, Uruguay** *Madagascan vanilla bean, marshmallow, polished tannins with warmth and savor of white cacao soufflé 8*

**Tinto Dulce, Sanson, Spain** *Caramel and licorice 6*

### BEER

DRAFT & BOTTLED AVAILABLE: **Please ask your server 5**



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## LIGHT FARE

**Cajun Shrimp Cakes** – Made with homemade bread crumbs and cajun spices. Served on a bed of greens with roasted red pepper aioli 10

**Stuffed Portobellinis** – Stuffed with Italian sausage, roasted artichoke hearts, homemade breadcrumbs, parmesan and sage. Served on a bed of greens with a trio of sauces 10

**Marcona Almonds** – Imported from Spain, roasted and salted 4

## FRESH SALADS

**House Salad** 9

Half 5

Add chicken 5

Add Steak 5

Add a Shrimp Cake 4

**Tomato and Mozzarella Caprese Salad** 9

## TO SHARE

**Ginger Infused Shrimp Cocktail** – With a sweet & spicy chili cocktail sauce 12

**Greek Olives** – Classic trio of Greek country olives. Served with balsamic reduction, olive oil and local artisan bread 6

**Roasted Garlic** – Whole garlic slow roasted in olive oil. Served with balsamic reduction, local artisan bread and Himalayan smoked salt 6

**Cheese Board** – Sage derby, bleu cheese and a chef's selection. Served with nuts, dried fruits and local artisan bread 11

Add prosciutto and salami 5

**Bruschetta Trio** – 11

Fresh mozzarella, tomato, basil pesto and balsamic

Roasted artichoke spread with roasted red bell pepper

Fig jam, brie, fresh apple and prosciutto

**Bread** – Served with olive oil and balsamic reduction 3

## HOMEMADE SOUPS

**Chef's Choice** – Bowl 7, Cup 5

**Cream of Portobello Mushroom** – Bowl 7, Cup 5

**Crock of French Onion Soup** – 7

## PANINIS

*Served with gourmet chips and homemade pickle*

**Grilled Portobello Mushroom** with roasted peppers, goat cheese, zucchini, homemade pesto, tapanade 11

**Grilled Chicken & Fresh Mozzarella** with arugula, pickled red onions, roasted bell pepper aioli 11

**Sandy's Melt:** brie, bleu, cheddar with tomato and artichoke spread 11

**Steak Panini** with horseradish mayo, caramelized onions and blue cheese 13

**Brie + Prosciutto** with fig spread and fresh apples 13

**Jaime's** - Sausage with caramelized onions, roasted red peppers, homemade pesto and ricotta goat cheese spread 13

**Andini** - Homemade pesto, tomato, fresh mozzarella and prosciutto with balsamic reduction and olive oil 13

## ENTREES

**Sliders** – Trio of Kobe beef sliders. Served with caramelized onions, cheddar and bleu cheeses, and a horseradish mayo 12

**Stuffed Chicken Breast** - With prosciutto goat cheese and roasted red peppers, served with rosemary-roasted potatoes and a fresh house salad 15

**Kobe Beef Meatloaf** – With apple and sage and chipotle in a port wine mushroom reduction, served with cornbread and a small house salad 14

**Seasonal Pasta Selection** – Changes seasonally with produce selection, please ask your server for today's special 11

**The Three Course** – Cup of our seasonal soup, your favorite small Panini, and a small house salad 13

**Open Faced Meatball Sandwich** – Served on local baguette with our homemade marinara sauce, fresh melted mozzarella cheese and homemade hot sauce 10

## DESSERTS

**Baked Brie** – With seasonal fruit in a puff pastry 9

**Black Beast** – Decadent flourless dark chocolate cake served with ganache, vanilla bean ice cream on a berry coulis 8

**The Black and White** – Gourmet truffle from The Elegant Truffle served with Vanilla Ice Cream 6

**The PubCake** – Chef's choice of a decadent cupcake 4

**Banana Caramel Bread Pudding** – Served with Vanilla Ice Cream 8

**Small Cheese Plate** – cheese, fresh fruit and local honey 8

**Crème Brulee** 8

**Dessert Trio** – To share! 14

Pick any combination of: a Pubcake, Truffle, Petite Bread Pudding, Petite Black Beast

## DRINKS

Pellegrino sparkling water \$6 large \$3 small • bottled water \$3 • Assorted Soda \$3

Iced Tea \$3 • Coffee, regular or decaf, hot tea \$3

*Gluten-free options available upon request*

2907 Shelter Island Drive, #108 • San Diego, CA 92106 • 619.758.9325 • [www.TheWinePubSD.com](http://www.TheWinePubSD.com)

OPEN: 4pm Everyday CLOSE: 9pm Weekdays, 11pm Weekends