



## bubbles

**Sparkling Wine** - Francois Montand, ·· **France** -- {\$9 glass/\$29 bottle}

**Brut Rosé** - Faire La Fete, ·· **France** -- {\$12 glass/\$36 bottle}

**Prosecco** - Stellina di Notte, ·· **Veneto, Italy** -- {\$12 glass/\$36 bottle}

## whites/pinks

**Rosé**, L'etre Magique, ·· **Cotes de Provence, France** - {\$10 glass/\$32 bottle}

\*91 pts. James Suckling

**Sauvignon Blanc**, Squealing Pig, ·· **Marlborough, New Zealand** - {\$13 glass/\$39 bottle}

\*89 pts. Decanter

**Roussane/Marsanne blend**, Cass, ·· **Paso Robles, California** - {\$9 glass/\$29 bottle}

\*91 pts. Wine Enthusiast

**Pinot Gris**, Willamette Valley Vineyard, ·· **Willamette Valley, Oregon** - {\$12 glass/\$36 bottle}

\*91 pts. Wine Enthusiast

**No Oak Chardonnay**, A by Acacia, ·· **California** - {\$8 glass/\$26 bottle}

\*Gold Medal SF Wine Competition

**Chardonnay**, Sentall, ·· **Napa Valley, California** - {\$14 glass/\$41 bottle}

**Riesling Kabinett**, Thomas Schmitt, ·· **Germany** - {\$9 glass/\$29 bottle}

## reds

**Pinot Noir**, Lyric by Etude ·· **Santa Barbara, California** - {\$12 glass/\$36 bottle}

\*90 pts. Wine Enthusiast

**Merlot**, Spellbound ·· **California** - {\$9 glass/\$29 bottle}

**Malbec**, Domaine Bousquet ·· **Mendoza, Argentina** - {\$9 glass/\$29 bottle}

\*92 pts. Wine and Spirits

**Zinfandel**, Boneshaker ·· **Lodi, California** - {\$10 glass/\$32 bottle}

\*90 pts. Wine Enthusiast

**Cabernet/Merlot blend**, Paoloni ·· **Valle de Guadalupe, Mexico** - {\$12 glass/\$36 bottle}

**Cabernet Sauvignon**, Milbrandt ·· **Columbia Valley, Washington** - {\$9 glass/ \$29 bottle}

\*91 pts. Wine Spectator

**Cabernet Sauvignon Reserva**, Finca el Origen ·· **Mendoza, Argentina** - {\$15 glass/\$44 bottle}

\*95 pts. Decanter, 91 pts. James Suckling

## desserts & ports

**Tokaj Late Harvest**, Royal ·· **Hungary** - {\$12 glass}

**Ruby Port**, Fonseca ·· **Douro, Portugal** - {\$12 glass}

**Tawny port**, Quintal de la Rosa ·· **Portugal** - {\$10 glass}

## beers

We are proud to support craft breweries with a rotating selection of great beers, both on tap, and in the bottle.

Please ask your server for today's selection.

### Wine Flight

Pick three wines for a 2 oz. pour of each for the price of the most expensive glass.



## small plates

**Marcona Almonds** · \$5

**Bread & Oil** · \$5

**Mixed Olives** · \$6

**Roasted Garlic** · \$6

**Crispy Brussels Sprouts** · \$8

**Rosemary Potatoes** · \$5

**Bruschetta** · \$5 each

-mozz, tomato, basil pesto, balsamic reduction-

-lox, capers, red onion, lemon zest-

-fig jam, brie, apples, prosciutto-

-artichoke spread, roasted red peppers-

## big plates

**Cheese & Charcuterie** - three artisan cheeses, two salumi, nuts, fruit & artisan bread · \$18

**Empanadas** - 2 per order, meat or veggie · \$11

**Short Ribs** - with brussels & roasted potatoes · \$15

**Pasta by Pasta Bella** - with onions, sausage, pepper & white wine · \$13

**Saffron & Garlic Shrimp** - with pan-fried potatoes & roasted asparagus · \$15

**Ahi Salad** - with greens, red onions, roasted peppers, wasabi vinaigrette & chili aioli · \$14

## paninis

\$12 each, served with side salad & housemade pickle

**Andini** - with tomato, mozz, basil pesto & prosciutto

**Chicken & Mozz** - with pickled onions, greens & pepper aioli

**Brie & Prosciutto** - with fig jam & apples

**Portobello** - with basil pesto, tapenade, roasted peppers & swiss cheese

**Combo** - any 1/2 panini with a cup of soup  
(substitute french onion soup for \$2)

## soups & salads

**Beet & Avocado Salad** · \$9

greens, croutons, white balsamic & olive oil

**Caprese Salad** · \$9

tomato, mozz, basil pesto

**House Salad** · \$9 full/\$6 half  
Changes Monthly

add chicken or shrimp to any salad · \$7

**Crock of French Onion Soup** · \$8

**Cream of Portobello Soup** · \$7 bowl/\$5 cup

## desserts

**Pot de Crème** · \$7

**Pub Cake** · \$5

**Banana Caramel Bread Pudding** · \$8

· ·

Gluten-free menu available

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

We proudly support local, organic and sustainable farming and fishing whenever possible.

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