

Bubbles
wine bar & bistro 

By The Glass

Reds

Pinot Noir, Martin Ranch, Central Coast, '14	10./35.
Pinot Noir, Morgan 'Twelve Clones', SLH, '13	12./40.
Pinot Noir, Ft. Ross 'Sea Slopes, Sonoma,'14	16./50.
Cabernet, Dancing Crows, Lake County'14	13./42.
Cabernet, Daou, Paso Robles, '15	14./45.
Cabernet, Elizabeth Spencer, Napa, '13	18./70.
Zinfandel, Gamba, Russian River '15	14./45.
Merlot, 181 Noble Vines, Lodi, '14	8./25.
Mencia, El Pajaro, Bierzo, Spain, '13	9./31.
Tempranillo, Montana Rioja, Spain, '11	10./35.
Garnacha Blend, 'Loidana', Priorat, Spain, '13	16./55.
Syrah Bl., Pessimist Daou, Paso Robles '15	12./40.
Meritage, Bubbles Cellars, Central Coast '15	8./25.

Whites

Pinot Gris, Voix de la Vigne, Willamette, '14	10./35.
Chardonnay, Bubbles Cellars, Monterey, '15	8./25.
Chardonnay, Daou, Paso Robles, '15	10./35.
Chardonnay, Solitude, Carneros, '14	14./45.
Chardonnay, Rombauer, Carneros, '14	16./65.
Sauvignon Blanc, Huia, New Zealand, '15	12./40.
Rose, Domaine Mordoree, Cotes du Rhone '15	10./35.
Gruener, Veltliner Syncline, WA '15	11./38.
Albarino, Paco & Lola, Rias Bixas, Spain, '14	12./40.
Moscato d'Asti, Saracco, Piedmont, Italy, '14	10./35.

Sparkling

Pol Clemant Rose Sec, France	7./21.
Guglielmo Almond, California	8./28.
Ferrari Brut, Italy	14./48.
Il Cuore 'the Heart', Blanc de Noirs, N. Coast	15./50.
Jacquart, Champagne, France	16./65.

Dessert and Port Wines

Brosseau Late Harvest Syrah, Chalone, '12	14./45.
Bouchaine Late Harvest Chardonnay, '13	15./60.
Yalumba Antique Tawny, Australia, '11	17./80.
Kracher, Auslese, Austria	14./45.
Blandy's 10yr. Madiera, Portugal	12./45.

The Specials

Bubbles' Cocktails

Champagne Cocktail	8.
Sparkling Sangria	8.
Kir Royal	8.
Bubbles' Limoncello	8.
Bubbles' Sangria	10.
Mimosa	7.
Strawberry Sparkler	8.
Wine Jell-O Shot	1./4 for 3.

Other Beverages

French press Coffee/Decaf	3.
Hot Tea: Black, Green	3
Iced Tea	3
Ginger Beer	4.
Root Beer	3.
Coke, Diet Coke, Sprite	3.
Hank's Black Cherry	4.
Martinelli Sparkling Cider	3.
Lemonade	3.
Sparkling Water	3./5.
Bottled Water	2.

The Beer

Select Draft, see back menu 7-12.	
St Bernardus Abbey Ale	10.
Almanac Raspberry Ale	12
Chimay Tripel	9.
St. Archer Pale Ale 22 oz.	10.
Almanac Pumpkin Ale	12.
Firestone Union Jack 22 oz.	12.
Hitachino White Ale	10.
Umunhum Pale Ale 22 oz.	10.
Murphy's Stout	5.
Luck SOB Irish Red	5.
Gluteny Gluten Free	5.

The Flights

Sparkling Wines from Around the World

Pol Clement Rose Sec, France	21.
Ferrari Brut, Italy	
Il Cuore Blanc de Noirs, N. Coast	

Chardonnays from California

Bubbles Cellars, Monterey, '15	18.
Daou, Paso Robles, '15	
Solitude, Carneros, '14	

Unique Whites from Exceptional Regions

Domaine Mordoree Rhone Rose, France '15	17.
Paco & Lola, Albarino, Rias Bixas, Spain '15	
Syncline, Gruener Veltliner, WA, '15	

Pinot Noir from Selected Regions

Martin Ranch, Central Coast, '14	20.
Morgan 'Twelve Clones', Santa Lucia, '14	
Fort Ross 'Sea Slopes', Sonoma, '14	

New World Cabernets

Dancing Crows, Lake County, '14	21.
Daou, Paso Robles, '14	
Elizabeth Spencer, Napa Valley, '13	

A Taste of Spain – Spanish Reds

Montana Rioja Reserva '11	17.
El Pajaro, Mencia, Bierzo '13	
Marco Abella 'Loidana', Priorat '13	

Staff Pick – Daou Vineyards

Chardonnay, Paso Robles '15	19.
Cabernet, Paso Robles '15	
Pessimist, Red Blend, Paso Robles '15	



Gourmet Meat & Cheese Platters

- Fromage**
Choose from a selection of artesian cheeses
Single 10. / Three 17. / Five 23.
- Charcuterie** 15.
Assorted cured meats and mixed olives
- A Little Bit of Both** 22.
Selected cured meats, choice of two cheeses
- Bubbles Carpaccio** 15.
Rare New York Steak, Capers, Arugula
- Dalmatia Fig Spread with Chevre & Lavash** 8.

Fromage Selections

Semi Soft

- Brie** - France, Soft, creamy texture, mild
- Camembert**- France, semi-soft, slightly salty
- St Andre**- France, Triple-cream, soft, buttery
- Chevre**- France, soft, creamy, slightly salty
- Havarti**- Denmark, semi-soft mild and buttery
- Fontina**- Italy, creamy, earthy and nutty
- Port Salut**- France, soft, savory, slightly sweet

Semi Hard

- Apricot Cheddar**- U.K., crumbly, slightly sweet
- Irish Cheddar** – Ireland, sharp, buttery
- Smoked Gouda**- Holland, smoky and buttery
- Cranberry Cheddar** – U.K, sharp, nutty and tart
- Old Dutch Gouda** – Holland, slightly sharp
- Sao Miguel** – Portugal, sweet, nutty slightly sharp
- Manchego**- Spain, buttery texture, sweet and nutty
- Red Fox** – England, savory with a crunch

Blue

- Gorgonzola Piccante**- Italy, rich and intense, salty
- Danish** - Denmark, Slightly salty, piquant
- Borgonzola**- Italy, soft ripened, sharp blue infused brie

Mediterranean Starters

- Hummus, Lavash Crackers** (sub. veggies \$2) 7.
- Hummus Trio, Lavash Crackers** 9.
- Melon & Prosciutto, Honey and Parmesean** 8.
- Tomato, Basil, Garlic, Parmesean Bruschetta** 9.
- Roasted Nuts & Mixed Olives with Peppers** 7.
- Chevre & Prosciutto Breadsticks** 7.

Specialty Desserts

- Flourless Chocolate Cake with Raspberries** 12.
Callebaut Chocolate & Raspberry Puree
- Ricotta Cheesecake Bites** 12.
Raspberries, Whipped Cream - *Lawson's*
- Mascarpone Mocha Cream Layer Cake** 10.
- Chocolate Fondue with Berries and Biscotti** 12.
- Warm Apple Cake with Vanilla Gelato** 12.
With Bourbon Caramel Sauce & Crumbles

Artisanal Plates

- Prosciutto Wrapped Prawns** 9.
With Arugula & Spicy Chili Oil
- Spicy Drunken Prawns** 11.
White Wine & Garlic Sauce with Crostini
- Lobster Raviolis from *La Villa*** 13.
Butter, Lemon & Roasted Pear & Blue Cheese Salad
- Ahi Tower** 11.
Fresh Ahi Tuna, Mango, Avocado, Soy, Chile Flake
- Pulled Pork Sliders (three, four or five)** 10./13./16.
- Meatball Sliders (three, four or five)** 10./13./16.

Flatbreads

- Italian Meatball & Bruschetta** 14.
Tomato, Basil, Oregano & Mozzarella
- Prosciutto with Arugula and Parmesan** 14.
Tomato, Basil and Fresh Mozzarella
- All Meat** 14.
Sopressata, Pepperoni, Salami, Sausage
- Pear, Leek and Blue Cheese** 14.
Red Pears, Blue Cheese, Balsamic
- Fig, Prosciutto & Goat Cheese** 14.
Fig Spread with Mozzarella and Arugula
- Spicy Thai** 14.
Spicy Shredded Pork, Pineapple & Vegetables
- Mediterranean** 14.
Spinach, Feta, Olives, Sun-Dried Tomato, Chile Flake
- Italian Sausage w/Sweet & Sour Bell Peppers** 14.
Fontina, Spinach, Mozzarella, Arugula
- Roasted Vegetable** 14.
Sundried Tomato Pesto, Ricotta

Crostinis

- Italian Melts** 8.
Imported Sopressata, Fontina, Tomato
- Warm Brie** 8.
Balsamic Reduction, Strawberries
- Shrimp Melts** 9.
Fresh Bay Shrimp, Cream Cheese, Havarti & Lemon
- New York Steak** 8.
Rare NY, Horseradish, Roasted Peppers, Capers
- Smoked Salmon** 8.
Arugula Pesto, Crème Fraiche, Capers
- Sausage and Fontina** 8.
Tomato Sauce, Pickled Red Onion

Soup & Salads

- Soup de Jour** 8.
- Shrimp Stuffed Avocado** 12.
Bay Shrimp, Roasted Peppers, Egg, Vinaigrette
- Roasted Beet with Arugula** 11.
Candied Walnut, Goat Cheese, Avocado, Vinaigrette
- Roasted Pear and Blue Cheese** 11.
Dried Cranberries, Walnuts, Balsamic Vinaigrette
- Caesar** 9.
Hearts of Romaine, Parmesan, Croutons

Pre-Fixe Dinner for Two

5 Courses: \$50

1st Course: Tomato Basil Soup

2nd Course: Shrimp Melts

3rd Course: Roasted Pear & Blue

Cheese Salad

4th Course: Italian Sausage & Pepper

Flatbread

5th Course: Warm Apple Cake with

Vanilla Gelato

Premium Flight Specials

Flight: \$35

Calera 'de Villiers'

2012 Pinot Noir

Mt. Harlan, Central Coast

\$30 per Glass, \$115 per Bottle

A rich bouquet of blueberry and baking spices nicely balance lush flavors of raspberry and strawberry. Accents of Sarsaparilla and herbs make this a wonderful wine. *95 pts, Robert Parker*

Justin Isosceles

2012 77% Cabernet Sauvignon, 12%

Merlot, 11% Cab Franc

Paso Robles

\$25 per Glass, \$115 per Bottle

Bright, deep ruby/purple core going to medium intensity. Aromas of ripe black cherry with classic baking spice, sweet tobacco, cocoa and cedar. The palate is full bodied with cassis and boysenberry jam and toasted vanilla.

Heitz Cellars

2012 Cabernet Sauvignon

Napa Valley

\$22 per Glass, \$80 per Bottle

Aromas of fresh picked blackberry and cassis abound from this lively wine. Beautiful and inviting that balances effortlessly with richness and silky tannins

Draft Beer Selection

Flight of 4: \$12

Coronado Pilsner

Coronado, California

\$7 per Pint

Firestone 805, Honey Blonde

Paso Robles, California

\$8 per Pint

Lost Abbey Devotion

Belgian-Style Golden Ale

San Marcos, California

\$9 per Pint

Drakes 1500 Pale Ale

San Leandro, California

\$9 per Pint

Karl Strauss Red Trolley Ale

Irish-Style Red Ale

San Diego, California

\$8 per Pint

Ballast Point Sculpin IPA

San Diego, California

\$10 per Pint

Dragons Milk Bourbon Stout

Holland, Michigan

\$8 per Pint

21st Amendment Blah, Blah, Blah

Imperial IPA

San Francisco, California

\$9 per Pint