

Bubbles
wine bar & bistro 

By The Glass

Reds

Pinot Noir, Morgan 'Twelve Clones', SLH, '13	12./40.
Pinot Noir, Dora 'Petite Grace' Monterey, '15	14./45.
Pinot Noir, Ft. Ross 'Sea Slopes, Sonoma,'14	16./50.
Cabernet, Daou, Paso Robles, '15	14./45.
Cabernet, Dry Creek, Sonoma, '15	15./50.
Cabernet, Elizabeth Spencer, Napa, '13	18./70.
Zinfandel, Gamba, Russian River '15	14./45.
Corvina Blend, Allegrini, Valpolicella, Italy, '16	10./35.
Barbera, Renato Ratti, Italy, '15	12./40.
Nerod'Avola, Gulfi, Sicilia, Italy '12	13./42.
Syrah Bl., Pessimist Daou, Paso Robles '15	12./40.
Meritage, Bubbles Cellars, Central Coast '15	8./25.

Whites

Pinot Grigio, Laird, Carneros, '16	10./35.
Chardonnay, Bubbles Cellars, Monterey, '15	8./25.
Chardonnay, Daou, Paso Robles, '15	10./35.
Chardonnay, Girard, Russian River, '14	14./45.
Chardonnay, Rombauer, Carneros, '14	16./65.
Sauvignon Blanc, Huia, New Zealand, '15	12./40.
Sauvignon Blanc, Rombauer, Napa, '16	15./50.
Rose, Reverdy, Sancerre, France, '15	12./40.
Riesling, Trefethen, Napa, '15	11./38.
Moscato d'Asti, Saracco, Piedmont, Italy, '14	10./35.

Sparkling

Pol Clemant Rose Sec, France	7./21.
Guglielmo Almond, California	8./28.
Il Cuore 'the Heart', Blanc de Noirs, N. Coast	15./50.
Charles Sparr, Cremant d'Alsace, France	14./48.
Jacquart, Champagne, France	16./65.
Canella Prosecco, Italy,	11./38.

Dessert and Port Wines

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

The Flights

Sparkling Wines from France

Pol Clement Rose Sec, France	21.
Charles Sparr, Alsace	
Jacquart, Champagne	

Chardonnays from California

Bubbles Cellars, Monterey, '15	18.
Girard, Russian River, '14	
Daou, Paso Robles, '15	

Sauvignon Blanc from Around the World

Reverdy Rose, Sancerre, France '15	20.
Rombauer, Napa Valley, '16	
Huia, New Zealand, 15	

Pinot Noir from Selected Regions

Dora 'Petite Grace', Monterey, '15	20.
Fort Ross 'Sea Slopes', Sonoma, '14	
Morgan 'Twelve Clones', Santa Lucia, '14	

New World Cabernets

Daou, Paso Robles, '14	21.
Dry Creek, Sonoma, '13	
Elizabeth Spencer, Napa Valley, '13	

A Taste of Italia

Renato Ratti, Barbera, Piedmont '15	17.
Gulfi Nero d'Avola Sicilia '12	
Allegrini, Corvina, Valpolicella '16	

Staff Pick – Daou Vineyards

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

The Specials

Bubbles' Cocktails

Champagne Cocktail	8.
Kir Royal	8.
Bubbles' Limoncello	8.
Mimosa	7.
Strawberry Sparkler	8.
Sparkling Sangria	9.
Watermelon Sangria	10
Bubbles' Sangria	10.
Wine Jell-O Shot	1./4 for 3.

Other Beverages

French press Coffee/Decaf	3.
Hot Tea: Black, Green, Chai	3
Iced Tea	3
Bundaberg Ginger Beer	4.
Henry's Root Beer	3.
Coke, Diet Coke, Sprite	3.
Hank's Black Cherry	4.
Martinelli Sparkling Cider	3.
Lemonade	3.
Sparkling Water	3./6.
Bottled Water	2.

The Beer

Select Draft, see back menu 7-12.	
St Bernardus Abbey Ale	10.
Almanac Raspberry Sour Ale	12.
Chimay Tripel	9.
St. Archer Pale Ale 22 oz.	10.
Almanac Pumpkin Ale	12.
Hitachino White Ale	10.
Murphy's Stout	5.
Luck SOB Irish Red	5.
Unita Gluten Free IPA	5.
Crispin Blackberry Pear Cider	5.



Gourmet Meat & Cheese Platters

Fromage

Choose from a selection of artesian cheeses

Single 10. / Three 17. / Five 24.

Charcuterie

Assorted cured meats and mixed olives

A Little Bit of Both

Selected cured meats, choice of two cheeses

Bubbles Carpaccio

Rare New York Steak, Capers, Arugula, Parmesean

Dalmatia Fig Spread with Chevre & Lavash

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.

Calletbaut Chocolate & Raspberry Puree

Ricotta Cheesecake Bites with Raspberries 12.

Raspberry Puree, Whipped Cream

Mascarpone Mocha Cream Layer Cake 10.

Chocolate Fondue (for two) 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 13.

Butter, Lemon & Roasted Pear & Blue Cheese Salad

Ahi Tower 11.

Fresh Ahi Tuna, Mango, Avocado, Soy, Chile Flake

Muffaletta Sandwich 12.

Salami, Fontina, Olive Spread

Pulled Pork Sliders (3, 4 or 5) 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 Sauce, 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, Mozzarella

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 Manchego 8.

Tomato Sauce, Pickled Red Onion

Salads

Shrimp Stuffed Avocado 12.

Bay Shrimp, Roasted Peppers, Egg, Vinaigrette

Burrata and Tomato 12.

Arugula, Balsamic Reduction, & Crostini

Roasted Beet with Arugula 12.

Candied Walnut, Goat Cheese, Avocado, Vinaigrette

Roasted Pear and Blue Cheese 12.

Dried Cranberries, Walnuts, Balsamic Vinaigrette

Caesar Salad 9.

Pre-Fixe Dinner for Two

5 Courses: \$50

1st Course:

Burrata & Tomato Salad

2nd Course:

Prosciutto Wrapped Melon

3rd Course:

Sausage & Manchego Crostini

4th Course:

Pear Leek & Blue Cheese Flatbread

5th Course:

Cheesecake Bites with Raspberries

Premium Flight Specials

Flight: \$35

Gran Moraine

2013 Pinot Noir

Willamette Valley, Oregon

\$25 per Glass, \$100 per Bottle

Aromas of huckleberry, plum, wild strawberries, pipe tobacco, lavender, rosemary. Flavors of marionberry, French roasted coffee, black truffle. Bright but balanced acidity, powerful but elegant and age worthy tannins. *95 pts, Robert Parker*

Justin Isosceles

2012 77% Cabernet Sauvignon, 12%

Merlot, 11% Cab Franc

Paso Robles

\$25 per Glass, \$100 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

Bare Bottle California Cologne

Kolsch-Style Ale

San Francisco, California

\$8 per Pint

Firestone 805, Honey Blonde

Paso Robles, California

\$8 per Pint

Bruery Mischief

Belgian-Style Golden Ale

Orange County, 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

Bare Bottle

Seasonal IPA

San Francisco, California

\$10 per Pint

Ballast Point Sculpin IPA

San Diego, California

\$10 per Pint

Dragons Milk Bourbon Stout

Holland, Michigan

\$8 per Pint