

Bubbles
wine bar & bistro 

By The Glass

Reds

Pinot Noir, Morgan 'Twelve Clones', SLH, '13	12./40.
Pinot Noir, E16, Russian River Valley, '13	16./50.
Pinot Noir, Bouchaine, Napa-Carneros, '11	18./70.
Cabernet Reserve, Tinga, Chile, '13	8./28.
Cabernet, Eberle, Paso Robles, '14	11./38.
Cabernet, Dancing Crows, '14	13./42.
Cabernet, L'Ecole, Columbia Valley, '13	18./70.
Merlot, Waterbrook, Walla Walla WA, '11	9./31.
Syrah, Morgan, Monterey, '13	11./38.
Malbec, Tapiz, Argentina, '13	11./38.
Tannat, Garzon, Uruguay, '13	10./35.
Meritage, Bubbles Cellars, Central Coast '15	8./25.

Whites

Pinot Gris, Claiborne & Churchill, C Coast '14	12./40.
Chardonnay, Bubbles Cellars, Monterey, '15	8./25.
Chardonnay, Hess, Napa Valley, '14	10./35.
Chardonnay, Balverne, RRV, '13	12./40.
Chardonnay, Rombauer, Carneros, '14	16./65.
Sauvignon Blanc, Los Vascos, Chile, '15	8./25.
Vermentino, Unti, Dry Creek Valley, '14	12./40.
Chenin Blanc, L'Ecole, Columbia WA, '14	10./35.
Falanghina, Terredora, Italy, '13	9./31.
White Blend H&B, Languedoc, France, '12	7./25.
Moscato d'Asti, Saracco, Piedmont Italy, '14	10./35.

Sparkling

Pol Clemant Rose Sec, France	7./21.
Guglielmo Almond, California	8./28.
Gruet, Blanc de Blancs, New Mexico	12./40.
Il Cuore 'the Heart', Blanc de Noirs, N. Coast	15./50.
Jansz Rose, Tasmania, Australia	15./50.
Nino Franco, Prosecco, Italy	11./38.

Dessert and Port Wines

Bouchaine Late Harvest Chardonnay, '13	15./60.
Cht. Grand-Juaga Sauternes, France, '11	17./80.
Yalumba Antique Tawny Port	15./50.
Blandy's 10yr. Madiera, Portugal	12./45.

The Flights

Sparkling Wines from Around the World

Jansz, Tasmania, Australia	19.
Nino Franco Prosecco, Italy	
Il Cuore Blanc de Noirs, N. Coast	

Chardonnays from Northern California

Balverne, Russian River Valley, '14	20.
Hess, Napa Valley, '14	
Rombauer, Carneros, '14	

Unique Whites from Exceptional Regions

Hecht & Bannier Blanc, Languedoc, France '12	15.
Terredora Falanghina, Campania, Italy, '13	
Unti Vermentino, Dry Creek Valley, '14	

Pinot Noir from Santa Lucia Highlands

Bouchaine, Napa-Carneros '11	22.
E16, Russian River Valley, '13	
Morgan 'Twelve Clones', SLH, '14	

New World Cabernets

Eberle, Paso Robles, '14	21.
Dancing Crows, Lake County, '14	
L'Ecole, Columbia Valley, '13	

Extraordinary Wines from Washington

L'Ecole, Chenin Blanc, Columbia Valley '14	18.
Waterbrook Merlot, Walla Walla, '11	
L'Ecole Cabernet, Columbia Valley '13	

South American Reds

Tinga, Carmenere, Chile, '13	17.
Tapiz, Malbec, Argentina, '13	
Garzon, Tannat, Uruguay, '13	

Dessert Wines from the Old World

Cht. Grand-Juaga Sauternes, France	20.
Yalumba Antique Tawny Port, Australia	
Blandy's 10-year Madiera, Portugal	

The Specials

Bubbles' Cocktails

Champagne Cocktail	8.
Sparkling Sangria	9.
Kir Royal	8.
Bubbles' Limoncello	8.
Bubbles' Sangria	10.
Sugar & Spice	8.
Strawberry Sparkler	8.
Peach Bellini	8.
Wine Jell-O Shot	1./4 for 3.

Other Beverages

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

The Beer

Select Draft - Ask the Staff	7-12.
Coronado Seacoast Pilsner	5.
Firestone Pivo Pilsner	5.
Deschutes Fresh Squeeze IPA	5.
Dragon's Milk Stout	7.
Tank 7 Farmhouse Ale	6.
St Bernardus Abbey Ale	10.
Chimay Tripel	9.
St. Archer Pale Ale 22 oz.	10.
Almanac Pumpkin Ale	12.
Firestone Double Jack 22 oz.	12.



Gourmet Meat & Cheese Platters

Fromage

Choose from a selection of artesian cheeses

Single 10. / Three 17. / Five 23.

Charcuterie

Assorted cured meats and mixed olives

15.

A Little Bit of Both

Selected cured meats, choice of two cheeses

22.

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

Chevrolle- 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

English Cheddar- England, slightly nutty and sharp

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

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.

Specialty Desserts

Flourless Chocolate Cake with Raspberries 12.

Calletbaut Chocolate & Raspberry Puree

Pumpkin Cheesecake with Caramel Sauce 12.

With Whipped Cream from *Lawson's*

Mascarpone Mocha Cream Layer Cake 10.

Warm Bread Pudding with Vanilla Gelato 12.

With Buttery Caramel Sauce from *Lawson's*

Artisanal Plates

Prawn Cocktail 11.

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

Bubbles Carpaccio 15.

Rare NY Steak, Capers, Arugula

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

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

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 and Crème Fraiche

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

Blue Cheese Wedge 11.

Fresh Tomato, Red Onion, Bacon Crumbles



Bubbles

Neige 'Apple Bubble', Quebec, Canada	35.
Gruet, Blanc de Blancs, New Mexico	35.
Mont Marcal Cava, Spain	40.
Dopff & Irion Cremant d'Alsace, France	45.
Bailly Lapiere Cremant de Bourgogne, FR	50.
Louis Roederer, Brut Premiere, Champagne	85.
Drappeir, Champagne, France	85.
Perrier Jouet, Champagne, France	90.
Lanson Brut, Champagne, France	95.
Lanson Brut Rose, Champagne, France	100.

White Varietals

Pinot Gris

MacMurray, Russian River Valley, '14	28.
Claiborne & Churchill, Central Coast, '13	40.
Etude, Carneros, '15	45.

Sauvignon Blanc

Groth, Napa Valley, '13	40.
Emmolo, Napa Valley, '13	45.
Flora Springs, Napa Valley, '14	45.

Chardonnay

Liberty School, Central Coast, '12	25.
Austerity, Arroyo Seco, '14	28.
LMR 'Farmstead', Napa Valley, '14	35.
Morgan Metallico, Monterey, '13	35.
Black Stallion, Napa Valley, '14	35.
Flora Springs, Napa Valley, '15	40.
Jermann, Venezia-Giulia, Italy, '12	45.
Bouchaine, Napa-Carneros, '13	48.
Barnett, Carneros, '12	50.
Gregory Graham, Lake County, '13	50.
Etude, Carneros, '12	60.
Argyle 'Nuthouse', Willamette Valley, '12	65.

Rosé

Los Vascos, Chile, '15	22.
Muga, Rioja, Spain, '14	31.

Riesling

Bouchaine, Carneros, '14	38.
CH Berres, Germany '97	42.

Interesting Whites

Golan Heights Moscato, Israel, '13	28.
Martinsancho, Verdejo, Spain, '12	32.
Cht. Coustaut, Bordeaux Blend, France, '12	35.
Conundrum Blend, Rutherford, '13	38.
Calera Viognier, Central Coast, '13	40.
Lambert Bridge, Viognier, Dry Creek, '13	68.

Red Varietals

Pinot Noir

Aquinas, Napa County, '13	31.
Don & Sons, Sonoma Coast, '12	35.
Baileyana, Edna Valley, '14	42.
Argyle, Willamette Valley, '13	45.
Calera, Central Coast, '13	55.
Rose Rock by Drouhin, Oregon, '14	70.
Etude 'Fiddlestix', Santa Rita Hills, '13	85.
Lucienne, Santa Lucia Highlands, '12	80.
Gary Farrell, Russian River Valley, '12	90.
Calera 'Ryan', Mount Harlan, CA, '11	90.
Flowers, Sonoma Coast, '13	90.

Merlot

Point Conception, Santa Barbara, 12	45.
Andersons, Conn Valley, North Coast, '11	45.
Lambert Bridge, Sonoma, '09	65.

Cabernet Sauvignon

Manifesto, California, '13	31.
Oak Farm Vineyards, Lodi, '13	45.
Justin, Paso Robles, '14	50.
Hanna, Alexander Valley, '11	50.
The Calling, Alexander Valley, '12	55.
Mischief & Mayhem, Bourgogne, France, '13	60.
GiaDomella, Alexander Valley, '11	70.
St. Supery Napa Valley, '13	80.
Elizabeth Spencer, Napa, '12	90.
EmmaLily 'Madeline', SCV, '11	100.
Silver Oak, Alexander Valley, '11	125.
W.H. Smith, Howell Mountain, Napa, '12	125.
Oakville, Napa Valley, '12	130.
Groth, Oakville, Napa, '05,'06,'07, '11	150./170.
Silver Oak, Napa Valley, CA '11	160.

Syrah

Andrew Murray, Santa Ynez, '14	35.
Tolosa, Edna Valley, '12	40.
Sinor-LaVallee, San Luis Obispo. '13	50.
Naggiar, Sierra Foothills, '11	65.

Zinfandel

Jason Stephens, Santa Clara, '10	35.
La Storia, Alexander Valley, '13	40.

Interesting Reds

Ancient Peaks 'Renegade', Paso Robles, '12	35.
Martin Ranch Sangiovese, SCV, '13	40.
Aver Family 'Faith', Santa Clara Valley, '12	40.
Lava Cap Barbera, El Dorado County, '12	45.
Naggiar Sangiovese, Sierra Foothills, '12	50.
Post Scriptum, Douro, Portugal, '2	50.
St. Supery 'ELV' Napa Valley, '13	150.

Bring a bottle home for 25% off!! (excludes Lambert Bridge)