

*Bubbles*  
wine bar & bistro 

## By The Glass

### Reds

Pinot Noir, Morgan 'Twelve Clones', SLH '15	12./40.
Pinot Noir, Diora 'Petite Grace' Monterey '15	14./45.
Pinot Noir, Hartford, RRV, '15	18./65.
Cabernet, Aquinas, North Coast, '13	11./38.
Cabernet, Daou, Paso Robles, '15	14./45.
Cabernet, Arrowood, Knight's Valley, '13	18./65.
Zinfandel, Oak Farm, Lodi '15	13./42.
Zinfandel, Hartford, Russian River '16	18./65.
Primitivo, Castello Monaci, Italy '14	9./30.
Garnacha, Dom. Lupier, Navarra, Spain '12	11./38.
Mencia, Losada, Bierzo, Spain '15	12./40.
Tempranillo, Beronia Rioja Reserva, Spain '12	14./45.
Meritage, Bubbles Cellars, Central Coast '15	8./28.

### Whites

Pinot Grigio, Venica, Collio, Italy, '16	13./45.
Chardonnay, Bubbles Cellars, Monterey, '15	8./28.
Chardonnay, Black Stallion, Napa Valley, '16	10./35.
Chardonnay, Hartford, RRV, '16	15./48.
Chardonnay, Rombauer, Carneros, '16	17./65.
Sauvignon Blanc, Dutton Estate, RRV, '16	13./42.
Vermentino, Villa Solais, Italy, '15	8./25.
Furmint, Mad, Tokaji, Hungary, '15	10./35.
Moscato d'Asti, Saracco, Piedmont, Italy, '14	10./35.

### Sparkling

Pol Clement Rose Sec, France	8./23.
Guglielmo Almond, California	8./28.
Gruet, Blanc de Noirs, Albuquerque NM,	10./35.
Charles Sparr, Cremant d'Alsace, France	15./48.
J Cuvee 20 Brut, Russian River	16./55.
Via Sandi, Prosecco, Italy	9./30.

### Dessert and Port Wines

Kracher, Auslese, Austria	14./45.
Elysium Black Muscat, CA .....	.....12./50.
Essencia Orange Muscat, CA, '14	12./50.
Grahams 10yr. Tawny Port, Portugal '11	15./75.
Blandy's 10yr. Madeira, Portugal	12./45.

## The Flights

### Sparkling Wines from Around the World

Pol Clement Rose Sec, France	20.
Via Sandi Prosecco, Italy	
Gruet Blanc de Noirs, New Mexico	

### Chardonnays Old World vs. New World

Bubble Cellars, Monterey '16	19.
Black Stallion, Napa Valley '16	
Hartford, Russian River '16	

### Aromatic Whites from Around the World

Via Solais, Vermentino, Italy '15	17.
Mad Dry, Furmint, Hungary '15	
Dutton Sauvignon Blanc, RRV '16	

### Pinot Noir from Selected Regions

Morgan 'Twelve Clones', Santa Lucia '14	21.
Hartford, Russian River '15	
Diora 'Petite Grace', Monterey '15	

### New World Cabernets

Aquinas, North Coast '13	21.
Daou, Paso Robles '14	
Arrowood, Knights Valley '13	

### Zinfandel Old World vs. New World

Castello Monaci, Primitivo, Italy '14	19.
Hartford, Russian River Valley '16	
Oak Farm, Lodi '15	

### Vino Tinto de Espana

Losada Mencia, Bierzo '15	18.
Domaine Lupier Garnacha, Navarra '12	
Beronia Tempranillo Reserva, Rioja '12	

### Staff Pick: Hartford Russian River Valley

Hartford Chardonnay '16	22.
Hartford Pinot Noir '15	
Hartford Zinfandel '16	

## The Specials

Champagne Cocktail	8.
Kir Royal	8.
Mimosa	7.
Strawberry Sparkler	9.
Sparkling Sangria	9.
Bubbles Sangria	10.
Sugar Lips	9.
All that Glitters	9.

## Other Beverages

Coffee/Decaf (no refills)	4.
Hot Tea: Black, Green, Chai	4.
Iced Tea	3.
Bundaberg Ginger Beer	4.
Henry's Root Beer	3.
Coke, Diet Coke, Sprite	3.
Hank's Black Cherry	3.
Martinelli Sparkling Cider	3.
Lemonade	3.
Bottled or Sparkling Water	5.

## The Beer

Select Draft see back menu 7-12.	
St Bernardus Abbey Ale	10.
Chimay Tripel	9.
St Archer Pale Ale 22 oz.	10.
Murphy's Stout	9.
St Bernardus Abbey Ale	10.
Glutenberg IPA	5.
Crispin Blackberry Cider	5.
Clausthaler non-alcoholic	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

**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

**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

### Greek Mezze Platter 22

Feta, Hummus, Tzatziki, Artichokes, Veggies, Olives

### Hummus, Lavash Crackers (sub. veggies \$2) 8.

### Tzatziki with Veggies and Lavash 8.

### Tomato, Basil, Garlic, Parmesean Bruschetta 9.

### Roasted Nuts & Mixed Olives with Peppers 7.

## Specialty Desserts

### Flourless Chocolate Cake with Raspberries 12.

Callebaut Chocolate & Raspberry Puree

### Ricotta Cheesecake Bites with Raspberries 12.

Raspberry Puree, Whipped Cream

### Mascarpone Mocha Cream Layer Cake 10.

### Chocolate Fondue (for two) 16.

### Warm Apple Cake with Vanilla Gelato 13.

With Bourbon Caramel Sauce & Crumbles

### Bourbon Caramel Cheesecake 10.

With Whipped Cream & Caramel Sauce

### Limoncello Sorbet Champagne Float 10.

## Artisanal Plates

### Champagne & Tarragon Prawns 12.

With Endive and Crostini

### Prosciutto Wrapped Prawns 11.

With Arugula & Spicy Chili Oil

### Spicy Drunken Prawns 13.

White Wine & Garlic Sauce with Crostini

### Lobster Raviolis 15.

Butter, Lemon & Roasted Pear & Blue Cheese Salad

### Ahi Tower 14.

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

### Pulled Pork Sliders (3, 4 or 5) 10./13./16.

### Meatball Sliders (3, 4 or 5) 10./13./16.

## Flatbreads

### Italian Meatball & Bruschetta 15.

Tomato, Basil, Oregano & Mozzarella

### Prosciutto with Arugula and Parmesan 15.

Tomato, Basil and Fresh Mozzarella

### All Meat 15.

Sopressata, Pepperoni, Salami, Sausage

### Pear, Leek and Blue Cheese 15.

Red Pears, Blue Cheese Sauce, Balsamic

### Fig, Prosciutto & Goat Cheese 15.

Fig Spread with Mozzarella and Arugula

### Spicy Hawaiian 15.

Spicy Shredded Pork, Pineapple & Vegetables

### Mediterranean 15.

Spinach, Feta, Olives, Sun-Dried Tomato, Chile Flake

### Italian Sausage w/Sweet & Sour Bell Peppers 15.

Fontina, Spinach, Mozzarella, Arugula

## Crostinis

### Spanish Manchego & Sausage 8.

Marinara Sauce, Marinated Red Onion

### Warm Brie 9.

Balsamic Reduction, Strawberries

### Italiano 8.

Imported Sopressata, Fontina, Peperoncini

### 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

## Soup & Salads

### Creamy Tomato Basil Soup 7.

### Shrimp Stuffed Avocado 13.

Bay Shrimp, Roasted Peppers, Egg, Vinaigrette

### Roasted Beet with Arugula 12.

Candied Walnut, Goat Cheese, Avocado, Vinaigrette

### Roasted Pear and Blue Cheese 12.

Dried Cranberries, Walnuts, Balsamic Vinaigrette

### Strawberry, Feta and Smoked Almond 12.

Baby Mixed Greens and Balsamic Vinaigrette



## **Pre-Fixe Dinner for Two**

**5 Courses: \$50**

### **1st Course:**

**Creamy Tomato Basil Soup**

### **2nd Course:**

**Roasted Pear & Blue Cheese Salad**

### **3rd Course:**

**Spicy Drunken Prawns**

### **4th Course:**

**Fig, Prosciutto, Goat Cheese Flatbread**

### **5th Course:**

**Bourbon Caramel Cheesecake Bites**

## **Premium Flight Specials**

**Flight: \$35**

### **Gran Moraine**

**2013 Pinot Noir**

**Willamette Valley**

**\$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*

### **Cenyth**

**2014 60% Cab Franc, 25% Merlot,**

**10% Cab Sauvignon, 5% Malbec**

**Sonoma County**

**\$25 per Glass, \$100 per Bottle**

The '14 is a beauty with plenty of finesse. Notes of floral, blueberry and a vibrant mouth feel. Full bodied with a long crisp finish. *93 pts, Robert Parker*

### **Mount Peak Gravity**

**2104 Petite Syrah, Cabernet**

**Sauvignon and Zinfandel**

**Monte Rosso Vineyard, Sonoma**

**\$25 per Glass, \$100 per Bottle**

Mouthwatering and robust flavors of ripe blueberries and cherry jam. Accents of white pepper, licorice and smoke. *95 pts, Robert Parker*

## **Draft Beer Selection**

**Flight of 4: \$12**

### **Seasonal Draft**

**\$\$ per Pint**

### **Firestone 805, Honey Blonde**

**Paso Robles, California**

**\$8 per Pint**

### **Saison Dupont**

**Belgian Farmhouse Ale**

**Belgium**

**\$8 per 8 ounces**

### **Drakes 1500 Pale Ale**

**San Leandro, California**

**\$9 per Pint**

### **Bare Bottle Full Mounty**

**Canadian Brown Ale**

**San Francisco, California**

**\$10 per Pint**

### **Mother Earth**

**Boo Koo IPA**

**Vista, California**

**\$8 per Pint**

### **21<sup>st</sup> Amendment**

**Blood Orange IPA**

**San Francisco, California**

**\$9 per Pint**

### **Dragons Milk Bourbon Stout**

**Holland, Michigan**

**\$8 per Pint**