

Bubbles
wine bar & bistro 

By The Glass

Reds

Pinot Noir, Nielson, Santa Barbara '14	10./35.
Pinot Noir, Morgan 'Twelve Clones', SLH '15	12./40.
Pinot Noir, Alara, Central Coast '15	16./55.
Pinotage, Painted Wolf, South Africa '13	10./35.
Merlot, Textbook, Napa Valley '13	13./42.
Merlot, Trefethen, Napa Valley '14	16./55.
Merlot, Keenan, Carneros-Napa '13	18./65.
Cabernet, Aquinas, North Coast, '13	10./35.
Cabernet, Daou, Paso Robles, '16	14./45.
Cabernet, Luke, Wahluke Slope, WA '15	14./45.
Syrah, Corvidae 'Lenore', Yakima Vly WA '16	9./30.
Zinfandel, Noble Tree, Russian River, '13	12./40.
Zinfandel, Oak Farm, Lodi '15	13./42.
Cabernet Blend, Delaire Graff, S. Africa '15	15./48.
Meritage, Bubbles Cellars, Central Coast '15	8./28.

Whites

Pinot Gris, King Estate, Willamette, OR '16	12./40.
Chenin Blanc, Badenhorst, South Africa '16	10./35.
Chardonnay, Bubbles Cellars, Monterey '15	8./28.
Chardonnay, Eberle, Paso Robles '15	11./38.
Chardonnay, Rombauer, Carneros '16	17./65.
Sauvignon Blanc, Dutton Estate, RRV '16	13./42.
Rose, Juliette, Provence, France '16	8./28.
Riesling, Noble House, Mosel, Germany '16	8./28.
Moscato d'Asti, Saracco, Piedmont, Italy '14	10./35.

Sparkling

Pol Clemant Rose Sec, France	8./23.
Guglielmo Almond, California	8./28.
Gruet, Blanc de Noirs, Albuquerque NM	10./35.
Riverbench, Brut Rose, Santa Maria Valley	15./50.
J Cuvee 20 Brut, Russian River	16./55.
Villa Sandi, Prosecco, Italy	9./30.

Dessert and Port Wines

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

The Flights

Sparkling Wines from America

Riverbench Brut Rose, Santa Maria Valley	22.
Gruet Blanc de Noirs, New Mexico	
J Cuvee 20 Brut, Russian River Valley	

Chardonnays from California

Bubble Cellars, Monterey '16	19.
Eberle, Paso Robles '15	
Rombauer, Carneros '16	

Aromatic Whites from Around the World

Juliette Rose, Provence, France '16	17.
Badenhorst, Chenin Blanc, South Africa '16	
Noble House Riesling, Mosel, Germany '16	

Pinot Noir from the Central Coast

Nielson, Santa Barbara '14	20.
Morgan 'Twelve Clones', Santa Lucia '14	
Alara, Tres Pinos '15	

New World Cabernets

Aquinas, North Coast '13	21.
Daou, Paso Robles '15	
Luke, Wahluke Slope, WA '15	

Exquisite Merlot from Napa Valley

Textbook, '16	22.
Trefethen '14	
Keenan '13	

Wines of South Africa

Badenhorst, Chenin Blanc, Swartland '16	20.
Painted Wolf Pinotage, Swartland '13	
Delaire Graff Cab Blend, Stellenbosch '15	

Bold Reds from Washington

Syncline 'Subduction', Columbia Valley '15	20.
Corvidae 'Lenore' Syrah, Yakima Valley '16	
Luke Cabernet, Wahluke Slope '15	

The Specials

Frose	10.
Champagne Cocktail	8.
Kir Royal	8.
Mimosa	7.
Strawberry Sparkler	9.
Sparkling Sangria	9.
Bubbles Sangria	10.
California Spritz	9.
Bubbles Bellini	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, Arnold Palmer	3.
Bottled or Sparkling Water	5.

The Beer

Select Draft see back menu 7-12.	
St Bernardus Abbey Ale	10.
Murphy's Stout	5.
Glutenberg IPA	5.



Gourmet Meat & Cheese Platters

- Fromage**
Choose from a selection of artesian cheeses
Single 10. / Three 17. / Five 24.
- Charcuterie** 16.
Assorted cured meats and mixed olives
- A Little Bit of Both** 24.
Selected cured meats, choice of two cheeses
- Bubbles Carpaccio** 17.
Rare New York Steak, Capers, Arugula, Parmesean
- Dalmatia Fig Spread with Chevre & Lavash** 9.

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
- Gouda** – Holland, slightly sharp
- Manchego**- Spain, buttery texture, sweet and nutty

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** 23
Feta, Hummus, Tzatziki, Artichokes, Veggies, Olives
- Hummus, Lavash Crackers** (sub. veggies \$2) 9.
- Tzatziki with Veggies and Lavash** 8.
- Tomato, Basil, Garlic, Parmesean Bruschetta** 9.
- Roasted Nuts & Mixed Olives with Peppers** 8.

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** 12.
- Chocolate Fondue (for two)** 17.
- Warm Apple Cake with Vanilla Gelato** 13.
With Bourbon Caramel Sauce & Crumbles
- Limoncello Sorbet Champagne Float** 10.

Artisanal Plates

- Champagne & Tarragon Prawns** 13.
With Endive and Crostini
- Prosciutto Wrapped Prawns** 13.
With Arugula & Spicy Chili Oil
- Spicy Drunken Prawns** 14.
White Wine & Garlic Sauce with Crostini
- Lobster Raviolis** 16.
Butter, Lemon & Roasted Pear & Blue Cheese Salad
- Ahi Tower** 15.
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** 16.
Tomato, Basil, Oregano & Mozzarella
- Prosciutto with Arugula and Parmesan** 16.
Tomato, Basil and Fresh Mozzarella
- All Meat** 16.
Sopressata, Pepperoni, Salami, Sausage
- Pear, Leek and Blue Cheese** 16.
Red Pears, Blue Cheese Sauce, Balsamic
- Fig, Prosciutto & Goat Cheese** 16.
Fig Spread with Mozzarella and Arugula
- Spicy Hawaiian** 16.
Spicy Shredded Pork, Pineapple & Vegetables
- Mediterranean** 16.
Spinach, Feta, Olives, Sun-Dried Tomato, Chile Flake
- Italian Sausage w/Sweet & Sour Bell Peppers** 16.
Fontina, Spinach, Mozzarella, Arugula

Crostinis

- Spanish Manchego & Sausage** 9.
Marinara Sauce, Marinated Red Onion
- Warm Brie** 9.
Balsamic Reduction, Strawberries
- Italiano** 9.
Imported Sopressata, Fontina, Peperoncini
- Shrimp Melts** 9.
Fresh Bay Shrimp, Cream Cheese, Havarti & Lemon
- New York Steak** 9.
Rare NY, Horseradish, Roasted Peppers, Capers
- Smoked Salmon** 9.
Arugula Pesto, Crème Fraiche, Capers

Soup & Salads

- Burrata with Tomato & Arugula** 14.
Balsamic Vinaigrette, Crostinis
- Shrimp Stuffed Avocado** 13.
Bay Shrimp, Roasted Peppers, Egg, Vinaigrette
- Roasted Beet with Arugula** 13.
Candied Walnut, Goat Cheese, Avocado, Vinaigrette
- Roasted Pear and Blue Cheese** 13.
Dried Cranberries, Walnuts, Balsamic Vinaigrette
- Strawberry, Feta and Smoked Almond** 13.
Baby Mixed Greens and Balsamic Vinaigrette



Pre-Fixe Dinner for Two

5 Courses: \$60

1st Course:

Fig Spread with Chevre & Lavash

2nd Course:

Burrata with Tomato & Arugula

3rd Course:

Prosciutto Prawns with Spicy Chili Oil

4th Course:

Italian Sausage & Pepper Flatbread

5th Course:

Ricotta Cheesecake with Raspberries

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

Solid Ground Rampart

American Lager, 5.2 ABV/27 IBU
Diamond Springs, California
\$9 per Pint

Firestone 805, Honey Blonde

American Blond Ale, 4.7 ABV
Paso Robles, California
\$8 per Pint

Unibrove La Findo Monde

Triple, 9.0 ABV/19 IBU
Quebec, Canada
\$9 per 10 ounces

Solid Ground Arzelle

Viognier Strong Ale, 8.2 ABV/33 IBU
Diamond Springs, California
\$9 per 10 ounces

Drakes 1500 Pale Ale

American Pale Ale, 5.5 ABV/48 IBU
San Leandro, California
\$9 per Pint

Mother Earth Boo Koo

American IPA, 6.5 ABV/65 IBU
Vista, California
\$9 per Pint

Bare Bottle

Seasonal IPA
San Francisco, California
\$8 per Pint

New Holland Dragons Milk

Double Bourbon Stout, 11 ABV
Holland, Michigan
\$10 per 10 ounces