

Bubbles
wine bar & bistro 

By The Glass

The Flights

Reds

Pinot Noir, Alma Rosa, Santa Rita Hills '14	13./42.
Pinot Noir, Morgan 'Twelve Clones', SLH '15	14./45.
Pinot Noir, Gehricke, Carneros '14	17./60.
Cabernet, Lange Twins, Lodi '14	9./30.
Cabernet, Clos la Chance, Central Coast, '16	10./35
Cabernet, Daou, Paso Robles, '16	15./50.
Zinfandel, Limerick Lane, RRV '15	15./48.
Malbec, AR, Argentina '11	13./42.
Syrah, Martin Ranch 'Therese' SCV '14	13./42.
Tempranillo, Florentino, Rioja, Spain '14	13./42.
Sangiovese, Guglielmo, SCV '14	12./40.
Red Blend, Emilana Coyam, Chile '13	17./65.
Meritage, Bubbles Cellars, Central Coast '15	8./28.

Whites

Pinot Gris, Hahn, Monterey, '16	9./30.
Chardonnay, Bubbles Cellars, Monterey '15	8./28.
Chardonnay, Lange Twins, Clarksburg '16	9./30.
Chardonnay, Cuvaison, Napa Valley '16	14./45.
Chardonnay, Rombauer, Carneros '16	17./65.
Sauvignon Blanc, Seven Terraces, NZ '17	9./30.
Rose, Mas Sainte Berthe, Provence Fr. '16	11./38.
Chenin Blanc, Gautier, Vouvray, Fr. '16	10./35.
Viognier, De Saint Cosme, Rhone, Fr. '17	14./45.
Moscato d'Asti, Saracco, Piedmont, Italy '14	10./35.

Sparkling

Pol Clement Rose Sec, France	8./28.
Segura Vidas, Cava, Spain	8./28.
Guglielmo Almond, California	8./28.
Gruet, Blanc de Noirs, Albuquerque NM	10./35.
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.

Sparkling Wines from Around the World

Pol Clement, France	22.
Villa Sandi Prosecco, Italy	
J Cuvee 20 Brut, Russian River Valley	

Chardonnays from California

Lange Twins, Clarksburg '16	21.
Cuvaison, Napa Valley '16	
Rombauer, Carneros '16	

French Summer Whites

Gautier Vouvray, Loire Valley '16	18.
Mas Sainte Berthe Rose, Provence '17	
De Saint Cosme 'Les Deux Albion', Rhone '17	

Pinot Noir from Exceptional Regions

Alma Rosa, Santa Rita Hills '14	22.
Morgan 'Twelve Clones', Santa Lucia '16	
Gehricke, Carneros '14	

New World Cabernets

Lange Twins, Lodi '14	21.
Clos la Chance, Central Coast '16	
Daou, Paso Robles '16	

Lush Reds from Romantic Countries

AR Malbec, Argentina '11	22.
Florentino Tempranillo, Rioja, Spain '14	
Emilana Coyam Red Blend, Chile '13	

Locals Only – Santa Clara Valley

Guglielmo, Sangiovese '14	20.
Martin Ranch 'Therese' Syrah '14	
Clos la Chance, Cabernet Sauvignon '16	

Rose of the Day

Ask your server for today's selection

The Specials

Frose	10.
Champagne Cocktail	8.
Kir Royal	8.
Mimosa	9.
Strawberry Sparkler	9.
Sparkling Sangria	9.
Bubbles Sangria	10.
Bubbles Peach Bellini	9.
Watermelon Sangria	10.

Other Beverages

Coffee/Decaf (no refills)	4.
Hot Tea: Black, Green, Chai	4.
Iced Tea	3.
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.
Glutenberg IPA	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

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

San Jaquin Cheddar – CA, sharp w/crunch

Red Fox Cheddar – Britain, sharp and crunchy

Habanero Cheddar – CA, zesty & 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

Feta, Hummus, Tzatziki, Artichokes, Veggies, Olives

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

Tzatziki with Veggies and Lavash

Dalmatia Fig Spread with Chevre & Lavash

Tomato, Basil, Garlic, Parmesean Bruschetta

Roasted Nuts & Mixed Olives with Peppers

Mediterranean Trio

Hummus, Tzatziki, Spicy Walnut-Pepper Muhmarra

Specialty Desserts

Flourless Chocolate Cake with Raspberries

Callebaut Chocolate & Raspberry Puree

Ricotta Cheesecake Bites with Raspberries

Raspberry Puree, Whipped Cream

Mascarpone Mocha Cream Layer Cake

Chocolate Fondue (for two)

Warm Italian Peach Cake with Vanilla Gelato

With Peach Sauce & Crumbles

Artisanal Plates

Prosciutto Wrapped Prawns

With Arugula & Spicy Chili Oil

Spicy Drunken Prawns

White Wine & Garlic Sauce with Crostini

Lobster Raviolis

Butter, Lemon & Roasted Pear & Blue Cheese Salad

Ahi Tower

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

CheezyBavarian/German Sausage Sandwich

From Corralitos Market on Brioche Roll with Grainy Mustard and Marinated Peppers & Onion

Prosciutto Wrapped Melon

Pulled Pork Sliders (3, 4 or 5)

Meatball Sliders (3, 4 or 5)

Flatbreads

Italian Meatball & Bruschetta

Tomato, Basil, Oregano & Mozzarella

Prosciutto with Arugula and Parmesan

Tomato, Basil and Fresh Mozzarella

All Meat

Sopressata, Pepperoni, Salami, Sausage

Pear, Leek and Blue Cheese

Red Pears, Blue Cheese Sauce, Balsamic

Fig, Prosciutto & Goat Cheese

Fig Spread with Mozzarella and Arugula

Spicy Hawaiian

Spicy Shredded Pork, Pineapple & Vegetables

Mediterranean

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

Italian Sausage w/Sweet & Sour Bell Peppers

Havarti, Spinach, Mozzarella, Arugula

Crostinis

Warm Brie

Balsamic Reduction, Strawberries

Italiano

Imported Sopressata, Fontina, Pepperoncini

Shrimp Melts

Fresh Bay Shrimp, Cream Cheese, Havarti & Lemon

New York Steak

Rare NY, Horseradish, Roasted Peppers, Capers

Smoked Salmon

Arugula Pesto, Crème Fraiche, Capers

Summer Salads

Burrata with Tomato & Arugula

Balsamic Vinaigrette, Crostinis

Shrimp Stuffed Avocado

Bay Shrimp, Roasted Peppers, Egg, Vinaigrette

Roasted Beet with Arugula

Candied Walnut, Goat Cheese, Avocado, Vinaigrette

Roasted Pear and Blue Cheese

Dried Cranberries, Walnuts, Balsamic Vinaigrette

Strawberry, Feta and Smoked Almond

Baby Mixed Greens and Balsamic Vinaigrette



Prix Fixe Dinner for Two

5 Courses: \$60

1st Course:

Mediterranean Trio with Lavash

2nd Course:

Shrimp Stuffed Avocado Salad

3rd Course:

Warm Brie Crostini with Strawberries

4th Course:

Prosciutto & Arugula Flatbread

5th Course:

**Warm Apple Caramel Cake with
Vanilla Gelato**

Premium Flight Specials

Flight: \$35

Cuvaison

2016 Pinot Noir

Carneros-Napa Valley

\$25 per Glass, \$80 per Bottle

Aromas of rose petal, plum and wild strawberries. Flavors of allspice, dark fruit and saffras on the palate. An elegant and rich Carneros Pinot Noir. *91 pts, Wine Enthusiast*

Heitz Cellars

2012 Cabernet Sauvignon

St. Helena, Napa Valley

\$20 per Glass, \$80 per Bottle

Aromas of fresh blackberry and cassis. Silky tannins with an elegant finish. *92 pts, James Suckling*

Justin Isosceles

**2104 Cabernet Sauvignon, Cab
Franc and Merlot**

Paso Robles

\$25 per Glass, \$90 per Bottle

Big and expressive offering notes of plum, blackberry and baking spice. Chewy tannins, a balanced texture and a finish with finesse. *93 pts, Wine Spectator*

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, Blonde

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

Recorderlig Cider Strawberry-Lime

Triple, 4.5 ABV
Vimmerby, Sweden
\$10 per pint

Drakes 1500

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

Karl Strauss Red Trolley

Irish Red Ale, 5.8 ABV/17 IBU
San Diego, California
\$9 per pint

Coronado Coastwise

American IPA, 5.0 ABV/45 IBU
San Diego, California
\$9 per Pint

Bare Bottle

Seasonal IPA
San Francisco, California
\$ Market Price Pint

Mother Earth Sin Tax

Imperial Peanut Butter Stout, 8.1 ABV/45 IBU
Vista, California
\$9 per 10 ounces

Recommended Beer Pairings:

**Cheezy Bavarian Sausage Sandwich
with an 805 or a Pale Ale**

**German Sausage Sandwich with a
Red Ale or Stout**

Corralitos Market Sausage on Brioche Roll with
Grainy Mustard and Marinated Peppers & Onion