

*Bubbles*  
wine bar & bistro 

## By The Glass

### Reds

Pinot Noir, Morgan 'Twelve Clones', SLH, '13	12./40.
Pinot Noir, Diora 'Petite Grace' Monterey, '15	14./45.
Pinot Noir, Fess Parker, Santa Rita Hills, '15	14./45.
Cabernet, B Side, Napa Valley, '14	11./38.
Cabernet, Inkberry, New South Wales, '13	9./28.
Cabernet, Daou, Paso Robles, '15	14./45.
Zinfandel, Bedrock, Sonoma, '15	11./38.
Zinfandel, Limerick Lane, Russian River '14	16./65.
Primitivo, Castello Monaci, Italy '14	9./30.
Sangiovese, Argiano Montalcino, Italy, '15	16./65.
Syrah, Barnard Griffin, Columbia Vly '14	10./35.
Meritage, Bubbles Cellars, Central Coast '15	8./28.

### Whites

Pinot Blanc, Albrecht, Alsace, France, '15	10./35.
Chardonnay, Bubbles Cellars, Monterey, '15	8./28.
Chardonnay, Lois Latour, Burgundy, Fr, '14	10./35.
Chardonnay, Au Bon Climat, S. Barbara, '15	15./50.
Chardonnay, Rombauer, Carneros, '15	17./65.
Sauvignon Blanc, Huia, New Zealand, '15	12./40.
Rose, Juliette, France, '15	12./40.
Riesling, Trefethen, Napa, '15	11./38.
Vermentino, Villa Solais, Italy, '15	8./25.
Albarino, Vionta, Rias Baixas, Spain, '16	10./35.
Moscato d'Asti, Saracco, Piedmont, Italy, '14	10./35.

### Sparkling

Pol Clement Rose Sec, France	8./23.
Guglielmo Almond, California	8./28.
Barbule Chenin Blanc Brut, Loire Valley, Fr.	12./40.
Charles Sparr, Cremant d'Alsace, France	14./48.
J Cuvee 20 Brut, Russian River	16./55.
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. Madeira, Portugal	12./45.

## The Flights

### Sparkling Wines from Around the World

Pol Clement Rose Sec, France	21.
Canella Prosecco, Italy	
J Cuvee 20 Brut, Russian River	

### Chardonnays Old World vs. New World

Louis Latouri, Burgundy France '14	21.
Au Bon Climat, Santa Barbara '15	
Rombauer, Carneros, '16	

### Unique Whites from the Old World

Via Solais, Vermentino, Italy '15	18.
Vionta Albarino, Spain '16	
Albrecht, Pinot Blanc, France '15	

### Pinot Noir from the Central Coast

Fess Parker, Santa Rita Hills, '14	20.
Morgan 'Twelve Clones', Santa Lucia, '14	
Diara 'Petite Grace', Monterey, '15	

### New World Cabernets

Inkberry, Australia, '13	21.
B Side, Napa, '14	
Daou, Paso Robles, '14	

### A Taste of Italia

Villa Solais Vermentino, Sardegna '15	18.
Argiano Rosso di, Montalcino '15	
Castello Monaci, Puglia Italy '15	

### Zinfandel from Selected Regions

Castello Monaci, Puglia Italy '15	20.
Limerick Lone, Russian River '14	
Bedrock, Sonoma '15	

### Rose All Day

Ask your Server for Selection	17.
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## The Specials

Champagne Cocktail	8.
Kir Royal	8.
Bubbles Frose	9.
Mimosa	7.
Strawberry Sparkler	9.
Sparkling Sangria	9.
Bubbles Sangria	10.

## Other Beverages

Coffee/Decaf	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	3.

## 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	5.
Unita Gluten Free IPA	5.
St Bernardus Abbey Ale	10.
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

15.

24.

16.

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

**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

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

**Hummus Trio, Lavash Crackers** 11

**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)** 12.

**Warm Apple Cake with Vanilla Gelato** 12.  
With Bourbon Caramel Sauce & Crumbles

**Pumpkin Cheesecake** 12.  
With Whipped Cream & Caramel Sauce

**Limoncello Sorbet Champagne Float** 10.

## Artisanal Plates

**Prosciutto Wrapped Prawns** 10.  
With Arugula & Spicy Chili Oil

**Spicy Drunken Prawns** 12.  
White Wine & Garlic Sauce with Crostini

**Lobster Raviolis** 14.  
Butter, Lemon & Roasted Pear & Blue Cheese Salad

**Ahi Tower** 13.  
Fresh Ahi Tuna, Mango, Avocado, Soy, Chile Flake

**Muffaletta Sandwich** 12.  
Mortadella, Salami, Fontina, Olive Spread

**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

**Italiano** 8.  
Imported Sopressata, Fontina, Pepperoncini

**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.  
Marinara Sause and Marinated Red Onion

## Soup & Salads

**Creamy Tomato Basil Soup** 7.

**Shrimp Stuffed Avocado** 13.  
Bay Shrimp, Roasted Peppers, Egg, Vinaigrette

**Fresh Mediterranean & Hummus** 13.  
Garbanzos, Peppers, Cucumber, Cumin, Fresh Lemon

**Roasted Beet with Arugula** 12.

**Roasted Pear and Blue Cheese** 12.

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**Strawberry, Feta and Smoked Almond** 12.

**Caesar Salad** 9.



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

**5 Courses: \$50**

### ***1st Course:***

**Creamy Tomato Basil Soup**

### ***2nd Course:***

**Mediterranean Salad with Hummus**

### ***3rd Course:***

**Italian Melts**

### ***4th Course:***

**Meatball & Bruschetta Flatbread**

### ***5th Course:***

**Limoncello Sorbet Champagne Float**

## ***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*

### **Sinegal**

**2104 Cabernet Sauvignon**

**Napa Valley**

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

Racy, powerful and voluptuous with serious tannin. Smoke, tobacco and new French oak are some of the highlights. *93 pts, Vinous*

### **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*

## ***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

### **Coronado Double IPA**

Coronado, California

\$9 per Pint

### **Dragons Milk Bourbon Stout**

Holland, Michigan

\$8 per Pint