

Bubbles
wine bar & bistro 

By The Glass

The Flights

Reds

Pinot Noir, Alma Rosa, Santa Rita Hills '14	14./45.
Pinot Noir, Morgan 'Twelve Clones', SLH '15	15./55.
Pinot Noir, Gehricke, Carneros '14	17./60.
Cabernet, Double Canyon, WA '14	12./40.
Cabernet, Daou, Paso Robles, '16	15./50.
Cabernet, LMR, Napa Valley '16	16./65.
Zinfandel, Limerick Lane, RRV '15	15./48.
Malbec, AR, Argentina '11	13./42.
Syrah, Martin Ranch 'Therese' SCV '14	13./42.
Petite Sirah, Guglielmo, SCV '14	14./40.
Grenache Blend, Lion Ranch, Central Cst. '13	15./50.
Cab Franc, Luisa, Friuli Italy '14	12./40.
Red Blend, Allegrini, Veneto Italy '14	13./42.
Nebbiolo, Reversanti, Barbaresco, Italy '13	17./65.
Meritage, Bubbles Cellars, Central Coast '15	8./28.

Whites

Pinot Grigio, Bortoluzzi, Venezia, Italy '16	10./35.
Chardonnay, Bubbles Cellars, Monterey '15	8./28.
Chardonnay, Starmont, Carneros '15	10./35.
Chardonnay, Raeburn, RRV '15	14./45.
Chardonnay, Rombauer, Carneros '16	17./65.
Sauvignon Blanc, Seven Terraces, NZ '17	9./30.
Sancerre, Jean Reverdy, Loire, Fr. '17	15./48.
Chenin Blanc, Gautier, Vouvray, Fr. '16	10./35.
Bordeaux Blanc, Cht, Fontenille, Bordeaux '16	11./38.
Moscato d'Asti, Saracco, Piedmont, Italy '14	10./35.

Sparkling

Pol Clemant Rose Sec, France	8./28.
Segura Vidas, Cava, Spain	8./28.
Guglielmo Almond, California	9./30.
Gruet, Blanc de Noirs, Albuquerque NM	10./35.
J Cuvee 20 Brut, Russian River	16./55.
Villa Sandi, Prosecco, Italy	9./30.
Gonet Premier Cru, Champagne, France	18./70.

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 the Old World

Pol Clement, France	22.
Villa Sandi Prosecco, Italy	
Gonet Premier Cru Champagne, France	

Chardonnays from California

Bubbles Cellars, Monterey '16	21.
Starmont, Carneros '15	
Raeburn, Russian River valley '15	

Aromatic French Whites

Gautier Vouvray, Loire Valley '16	19.
Chateau Fontenille, Bordeaux '16	
Jean Reverdy, Sancerre '17	

Pinot Noir from California

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

New World Cabernets

Double Canyon Horse, Haven Hills, WA '14	21.
Daou, Paso Robles '16	
LMR Farmstead, Napa Valley '16	

Taste of Italia

Luisa Cabernet Franc, Friuli '14	20.
Allegrini, Veneto '14	
Reversanti Barbaresco, Piedmont '13	

Locals Only – Santa Clara Valley

Lion Ranch, Two Lions '13	20.
Martin Ranch 'Therese' Syrah '14	
Guglielmo, Petite Sirah '14	

Flight of the Night

Ask your server for today's selection

Premium Flight

Cuvaison Pinot Noir, Carneros-Napa '16	35.
<i>(91 pts. Wine Enthusiast, \$25 per glass, \$80 per bottle)</i>	
Heitz Cellars Cabernet Sauvignon, Napa, '12	
<i>(92 pts. James Suckling \$20 per glass, \$80 per bottle)</i>	
Justin Isosceles Cabernet Blend, Paso Robles '14	
<i>(93 pts. Wine Spectator \$25 per glass, \$90 per bottle)</i>	

The Specials

Champagne Cocktail	8.
Kir Royal	9.
Mimosa	8.
Sugar & Spice	9.
Strawberry Sparkler	9.
Sparkling Sangria	9.
Bubbles Red Sangria	10.
Bubbles Peach Bellini	9.

Other Beverages

Coffee/Decaf (no refills)	4.
Hot Tea: 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	2/5.

The Beer

See Draft Menu	7-12.
St Bernardus Abbey Ale	10.
Glutenberg IPA	5.



Gourmet Meat & Cheese Platters

- Fromage**
Choose from a selection of artesian cheeses
Single 12. / 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
- Burrata with Prosciutto, Arugula & Fig Jam** 15.

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
- Onion & Chive** – CA, bold, smooth
- 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

Mediterranean Starters

- Greek Mezze Platter** 23
Feta, Hummus, Tzatziki, Artichokes, Veggies, Olives
- Hummus, Lavash Crackers** (sub. veggies \$2) 9.
- Tzatziki with Veggies and Lavash** 9.
- Dalmatia Fig Spread with Chevre & Lavash** 10
- Tomato, Basil, Garlic, Parmesean Bruschetta** 9.
- Roasted Nuts & Mixed Olives with Peppers** 8.
- Mediterranean Trio** 12
Hummus, Tzatziki, Spicy Walnut-Pepper Muhmarra

Specialty Desserts

- Flourless Chocolate Cake with Raspberries** 12.
Callebaut Chocolate & Raspberry Puree
- Cheesecake with Raspberries & Cream** 12.
- Mascarpone Mocha Cream Layer Cake** 12.
- Chocolate Fondue (for two)** 17.
- Warm Italian Peach Cake with Vanilla Gelato** 13.
With Peach Sauce & Crumbles

Artisanal Plates

- Prosciutto Wrapped Prawns** 16.
With Arugula & Spicy Chili Oil
- Spicy Drunken Prawns** 14.
White Wine & Garlic Sauce with Crostini
- Lobster Raviolis** 19.
Butter, Lemon & Roasted Pear & Blue Cheese Salad
- Ahi Tower** 16.
Fresh Ahi Tuna, Mango, Avocado, Soy, Chile Flake
- CheezyBavarian/German Sausage Sandwich** 11.
From Corralitos Market on Brioche Roll with Grainy Mustard and Marinated Peppers & Onion
- Charcuterie Sliders (3, 4 or 5)** 10./13./16.
- 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.
Havarti, Spinach, Mozzarella, Arugula

Crostinis

- Warm Brie** 9.
Balsamic Reduction, Strawberries
- Italiano** 9.
Imported Sopressata, Fontina, Pepperoncini
- 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

Autumn Soups and Salads

- Tomato Basil Soup with Parmesean** 7.
- 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



Bubbles

Mont Marcal Cava, Spain	28.
Nino Franco, Prosecco, Italy	40.
Barbule Chenin Blanc, Loire, France	40.
Rack & Riddle, North Coast	45.
Ferrari Brut, Trento, Italy	48.
Jacquart, Champagne, France	70.
Lanson 'Black Label', Brut, Champagne, Fr.	75.
Lanson 'White Label', Dry Sec, Champagne, Fr	75.
Delamotte Brut, Champagne, France	80.
Piper Heidsieck, France	85.

White Varietals

Pinot Grigio/Pinot Blanc

Hahn, Monterey '16	30.
Guglielmo, Santa Clara Valley, France '15	35.

Sauvignon Blanc

Laird, Napa Valley, CA '16	35.
Huia, New Zealand '16	40.
Emmolo, Napa Valley, CA '14	45.
Rombauer, Napa Valley, CA '16	50.

Chardonnay

Cypress Vineyards, Central Coast, CA '15	21.
Joel Gott, California, '15	25.
Austerity, Arroyo Seco, CA '14	30.
Hoopla, Napa Valley '16	30.
Thomas George, Russian River Valley, CA '14	35.
Black Stallion, Napa Valley, CA '16	35.
LMR 'Farmstead', Napa Valley, CA '14	35.
Argyle 'Nuthouse', Willamette Valley, OR '12	35.
Jermann, Venezia-Giulia, Italy '12	35.
Baileyana, Edna Valley, CA '13	40.
Solitude, Carneros, CA '14	45.
Au Bon Climat, Santa Barbara, CA '15	50.
La Crema, Russian River Valley, CA '15	50.
Hartford, Russian River Valley, CA '16	65.
Rose Rock, Eola-Amily, OR '15	75.

Rosé

Guglielmo, Santa Clara Valley, CA '17	28.
Gilbert Cellars, Wahluke Slope, WA '15	30.
Pins des Dunes, Bordeaux, France '16,	32.

Riesling

Trefethen, Napa Valley, CA '15	30.
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Interesting Whites

Mad Furmint, Tokaj, Hungary '15	35.
Claiborne & Churchill Gewurztraminer, '14	40.
Lambert Bridge, Viognier, Dry Creek, '13	60.

Red Varietals

Pinot Noir

Lange Twins, Clarksburg '16	35.
Pedroncelli, Russian River Valley '16	40.
Baileyana 'Firepeak', Edna Valley, CA '14	42.
Diora 'La Petite Grace', Monterey, CA '15	45.
Mercy, Arroyo Seco, CA '14	45.
King Estate, Willamette, OR '15	60.
Ancien, Carneros, CA '14	60.
Mischief & Mayhem, Bourgogne, France, '13	60.
Hartford, Russian River Valley, CA, '15	65.
Gran Moraine, Willamette Valley, OR '14	100.
Domaine Serene 'Evenstad Reserve' OR, '14	125.

Merlot

Noble Vines 181, Lodi, CA '13	25.
Point Conception, Santa Barbara, CA '12	45.
Keenan, Napa-Carneros, CA '13	65.

Cabernet Sauvignon

Hoopla, California '14	28.
Lange Twins, Lodi '14	30.
Noble Tree, Sonoma, CA '14	35.
Clos la Chance, Central Coast, CA '16	35.
B-Side, Napa Valley, CA '14	38.
Luke, Wahluke Slope, WA '15	45.
Edge, Alexander Valley, CA '15	48.
Justin, Paso Robles, CA '16	55.
J Lohr 'Hilltop', Paso Robles, CA '15	65.
Arrowwood, Knights Valley, CA '13	65.
L'Ecole, Columbia Valley, WA '13	70.
Sinegal, Napa Valley, CA '14	100.
Silver Oak, Alexander Valley, CA '13	125.
Groth, Oakville, CA '11	150.
Brandlin, Mount Veeder Napa Valley '12 1.5L	175.

Syrah/Shiraz

Peter Lehmann 'Portrait', Barossa AUS, '14	35.
Andrew Murray, Santa Ynez, CA '14	35.
Naggiar, Sierra Foothills, CA '11	65.

Zinfandel

1000 Stories 'Bourbon Barrel', CA, '15	30.
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Delicious Reds & Blends

Castello Monaci Primitivo, Italy '14	30.
Painted Wolf, Pinotage, South Africa '13	35.
Domaine Clavel, Languedoc, France '11	35.
Losada Mencia, Bierzo, Spain '15	40.
Renato Ratti Barbera, Italy, '15	40.
Mount Peak 'Gravity', Sonoma, CA '14	100.
Einaudi 'Cannubi', Barolo, Italy, '13	120.