

*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, Ancien, Carneros, '14	17./60.
Cabernet, Aquinas, North Coast, '13	11./38.
Cabernet, Daou, Paso Robles, '15	14./45.
Cabernet, Arrowood, Knight's Valley, '13	18./65.
Zinfandel, Limerick Lane, Russian River '14	16./65.
Primitivo, Castello Monaci, Italy '14	9./30.
Sangiovese, Argiano Montalcino, Italy, '15	16./65.
Syrah Blend, Tablas Creek, Paso Robles, '15	13./45.
Sirah Blend, Mount Peak Gravity, Sonoma '14	20./90.
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, Louis Latour, Burgundy, Fr, '14	10./35.
Chardonnay, Black Stallion, Napa Valley, '16	10./35.
Chardonnay, Rombauer, Carneros, '16	17./65.
Sauvignon Blanc, Dutton Estate, RRV, '16	13./42.
Viognier, Freemark Abbey, Napa Valley, '13	14./45.
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 Clemant 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.
Piper Heidsieck, Champagne, France	20./85.
Nino Franco, Prosecco, Italy	12./40.

### Dessert and Port Wines

Kracher, Auslese, Austria	14./45.
Brosseau Late Harvest Syrah, Chalone, '12	14./45.
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 France

Pol Clement Rose Sec	22.
Charles Sparr Cremant d' Alsace	
Piper Heidsieck Champagne	

### Chardonnays Old World vs. New World

Louis Latour, Burgundy France '14	20.
Black Stallion, Napa Valley '16	
Rombauer, Carneros, '16	

### Aromatic Whites from Around the World

Via Solais, Vermentino, Italy '15	17.
Mad Dry, Furmint, Hungary '15	
Freemark Abbey, Viognier, Napa Valley '13	

### Pinot Noir from Selected Regions

Morgan 'Twelve Clones', Santa Lucia, '14	21.
Ancien, Carneros '14	
Diora 'Petite Grace', Monterey, '15	

### New World Cabernets

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

### A Taste of Italia

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

### Bold California Reds

Tablas Creek Rhone Red, Paso Robles '15	22.
Limerick Lane Zinfandel, Russian River '14	
Mount Peak 'Gravity' Monte Rosso Vnyrd., '14	

### Flight of the Night

Ask your Server for Selection	\$\$.
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## The Specials

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

## 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	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	9.
Unita Gluten Free IPA	5.
St Bernardus Abbey Ale	10.
Glutenberg IPA	5.
Firestone Double Jack IPA	12.
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

**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.

**Mediterranean Salad w/ Hummus & Lavash** 13

## 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

**Champagne & Tarragon Prawns** 12.

With Endive and Crostini

**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

**Toasted Sicilian Sandwich** 12.

Salami, Fontina, Mortadella, Olive Tapenade

**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** 9.

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

**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:**

**Mediterranean Salad with Hummus**

### **3rd Course:**

**Champagne & Tarragon Prawns with Endive**

### **4th Course:**

**Sausage & Pepper Flatbread**

### **5th Course:**

**Warm Apple Cake with Vanilla Gelato**

## **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**

### **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

### **Karl Strauss Red Trolley Ale**

Irish-Style Red Ale  
San Diego, California  
\$8 per Pint

### **Bare Bottle Full Mounty**

Canadian Brown Ale  
San Francisco, California  
\$10 per Pint

### **Bare Bottle**

Seasonal IPA  
San Francisco, California  
\$10 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