



## Bar Food 10 points

### Mediterranean Mezze

Hummus, Roasted Eggplant Spread  
Dolmades, Cucumber  
Oil Cured Tomatoes, Marinated  
Olives, Feta Cheese, Grilled Flatbread  
GF Crackers Available

### Calamari

Preserved Lemon Aioli

### Korean Style Chicken Wings (GF)

Gochujang Sweet Chili & Aioli  
Cucumber Salad, Sesame seeds  
Micro Chives

### BBQ Chicken Quesadilla

Pulled Chicken, Homemade BBQ  
Sauce, Hispanic Cheese Blend  
Flour Tortilla  
Salsa Fresca & Sour Cream

Deviled Eggs with Candied Bacon

# Wine List

Matua, Sauvignon Blanc

2022, New Zealand  
4.50 glass 18 bottle

Bogle, Chardonnay

2020, California  
4.50 glass 18 bottle

Santa Margarita Pinot Grigio

2020 Italy  
5.50 glass 22 bottle

Chateau St Jean, Pinot Noir

2019, California  
5.50 glass 22 bottle

De Loach Merlot

2019 California  
8 glass 32 bottle

Bogle, Cabernet

2019, California  
4.50 Glass 18 Bottle

Bread & Butter, Cabernet

2021 Napa Valley, California  
8 glass 32 bottle

Michael David 'Earthquake' Zinfandel

2019, Lodi, California  
5.50glass 18 bottle

Pebble Lane Pinot Noir

2017 Monterey County, California  
22 bottle



# Wine List

Joel Gott, Cabernet Sauvignon  
2017 Napa, California  
32 bottle

Masi, Campofiorin  
2016, Rosso Verona, Italy  
38 bottle

Cantina Mesa Primo di Cannonau di  
Sardegna  
2019, Primo Scuro  
38 bottle

Redtail Vineyards, Nero d'Avola  
2018, Jahant AVA, Lodi, California  
40 bottle

# Bottled Beer & Cocktails

Assorted Bottled Beer  
5.00

The Kviv Mule / A Real Kick  
Vodka, Ginger Beer, Fresh Lime Juice  
8.00

Classic Gin Martini  
Gin, dry vermouth, garnished with pimento green olive  
8.00

Old Fahioned  
Bourbon, orange bitters, simple syrup, club soda,  
orange peel, cheery  
8.00