

## WHITE WINE

Pieropan Soave White Wine Italy	8
Kumeu Village Chardoney New Zealand	10
Eric Chevalier Muscadet, France	9
Oberon Sauvignon Blanc, Napa Valley	9
Au Bon Climat White Blend, Santa Barbara	10

## ROSE

Miravel, Provence, France	10
---------------------------	----

## SHERRY & VIN JAUNE

La Guita Manzanilla, Spain	7
Navaros "En Rama" Fino, Spain	8
Domaine Courbet Vin Jaune, France	13
Delgado Zuleta Pedro Ximenez, Spain	8



SHOP • EAT • DRINK

## SPARKLING

Patton Valley "Pet Nat" Rose, Oregon	9
Bocelli Prosecco, Italy	9

## BEER

Berryessa "Mini Separation Anxiety" Session	6
Berryessa "Propaganda Pilsner"	6
Berryessa "House" IPA	6
Dunloe "Sunshine Highway" IPA	6
Dunloe "Californian Hello" Sour	7
Offshoot Beer Co "Hazy" IPA	6

## RED WINE

Chemistry Pinot Noir, Willamette Valley	9
Turkovich "The Boss", Yolo County	10
Routestock Cabernet Sauvignon, Napa	10
Antonio Mas Malbec, Mendoza	8
Turkovich Grenache, Winters	10

## SWEET

Salt of the Earth Moscato, Madera	7
Campbells Muscat, Rutherglen, Australia	8

## TASTING FLIGHT

Try any 6 wines from a selection of 24 for \$20

## CHEESE

*Selection of artisanal cheeses, crackers, quince paste,  
cornichon*

One Cheese	Two Cheeses	Three Cheeses
10	14	18

Comte — 12 months. Jura, France

Cheddar — Coastal English

Wash Rind — Espoise. Burgundy, France

## SHARING PLATTER

Three cheeses, three meats with crackers, baguette,  
cornichons, quince paste

**\$35**

  
Davis Wine

SHOP • EAT • DRINK

## SOMETHING SMALL

House roasted nuts	4.5
Olives w/ Herbs de Provence	5
Bread With Dipping Oil	8
Confit duck rillettes on toast, cornichons	10
Bruschetta	8

## MEAT

*Selection of cured meats, baguette, cornichon*

One Meat	Two Meats	Three Meats
10	14	18

Prosciutto — Italy

Smoked Duck Breast — France

Truffle Salame — Italy

## HOT

Spinach & Artichoke Dip	12
-------------------------	----

(allow 15 minutes bake time)