

FLIGHTS

*** 3 oz pours of each selection

WHISKEY FLIGHT **** 3/4 OZ POURS

Michter's 10 YR Bourbon | STAGG Jr. Barrel Proof Kentucky Bourbon 38
Colonel E.H. Taylor Single Barrel Bourbon

BLIND TASTING FLIGHT

Enjoy a mystery selection of wine and guess the varietals! 48

POUR DU JOUR

Discover something new every day with our rotating wine flight! 35

WINTER WHITES

Cobb 'Abigail's Vineyard' Reisling | Putzenhof, Kerner, Alto Adige, IT 35
Peter Paul, Chardonnay, Bacigalupi, RRV, CA

TINY BUBBLES

Mercat 'Brut' Cava, ES | NV Maison Foucher, Cremant le Loire, Brut Rose 31
NV K. Spiropoulos 'Ode Panos' Brut Moschofilero, Mantinia, GR

PINOT PERFECTION

Yering Station 'Paddock Rise' AUS | Peter Paul 'Mille Freres' Sonoma CA 37
Occidental 'Freestone Vineyard' Sonoma Coast, CA

AROUND THE WORLD

Lafage Miraflores, Rose, Provence, FR | Tenuta Di Arceno 'Riserva', 35
Chianti Classico, IT | Republica Red Blend, Valle del Maule, Chile.

CABS ARE HERE

McCarthy Family Estate, SCM | Peter Paul, Cabernet Sauvignon, Napa, CA 43
Stephanie Cabernet Sauvignon, Napa Valley, CA

FIRST CLASS FLITE

Flowers Chardonnay, Sonoma, CA | Montallegro, Cabernet, SC 72
Occidental 'Freestone Vineyard' Sonoma, CA

THE SWEETEST THING

Adelaida The Don 'Port Style' | Yalumba Antique Muscat 32
Gonzalez Byass Pedro Ximenez Sherry

HAPPY HOUR

mondays - half off bottles wines

tuesday through friday - happy hour menu 3-5pm

** happy hour and half off bottle promotions are not available on holidays

WINE

Cava

Mercat 'Brut' Cava, ES 11

Sauvignon Blanc

Crowded House. Malborough, NZ 10

Pinot Noir

Yering Station 'Paddock Rise' Victoria, AUS 10

Cabernet Sauvignon

McCarthy Family Estate, Santa Cruz Mountains 13

BEER

Alvarado Street 'Mai Tai' IPA 8

IPA - Revision 'Reimagined' 6

COCKTAILS

BARREL-AGED NEGRONI

Farmer's gin, Campari, & sweet vermouth 14

TRANSFUSION

Tito's Vodka, Grape Juice, Lime, & Ginger Beer 12

BITES

Tomato Bruschetta Trio

3 crostini topped with tomato bruschetta and goat cheese 10

Prosciutto Wrapped Dates

w/blue cheese & almonds 11

Stuffed Mushrooms

filled with goat cheese, bacon, & pecan 8

Rootstock Flatbread

mozzarella, mushroom, artichoke, tomato, balsamic 10

Monte Sereno Flatbread

goat cheese, prosciutto, pear, onion, arugula, balsamic 10

Date Bacon & Blue Flatbread

10

COCKTAILS, BEER & HAPPY HOUR

BOTTLES

BOTTLES

SPARKLING

	on premise retail
NV Louis Roederer, Champagne, FR 375ml	68 51
NV Catherine et Breton 'Dilettante' Brut Vouvray, FR	72 54
'21 Private Property Brut Rose, Santa Lucia Highlands, CA	72 54
NV Goldeneye 'Brut' Rose North Coast, CA	80 60
NV Byington, Blanc de Blancs, Alexander Valley, CA	84 63
'18 Malabaila, Nebbiolo d' Alba Rose, IT	88 66
NV J. Lassalle 'Cachet Or' Premier Cru Champagne, FR	92 69
'20 Albert Boxler, Cremant d' Alsace, FR	80 60
NV Westborn 'Perpetual Reserve .01" North Coast, CA	104 78
NV Chateau Cossy 'Eclat' Premier Cru, Reims, FR	120 90
'19 L'Ermitage by Roederer Estate, Anderson Valley, CA	122 92
NV Laurent - Perrier 'La Cuvee' Champagne, FR	128 96
NV Laurent - Perrier 'Cuvee Rose' Champagne, FR	204 153
NV Laurent - Perrier 'Heritage Brut', Champagne, FR	227 169
NV Laurent - Perrier 'Blanc de Blancs', Champagne, FR	204 153
NV Gran Moraine 'Brut Rose, Yamhill-Carlton, OR	140 105
NV Jacquesson 'Cuvee 747' Champagne, FR	150 113
NV Billecart-Salmon, Brut Rose, Champagne, FR	227 171

CHARDONNAY

'22 Grape Culture 'Sangiacomo' Napa Valley, CA	72 54
'22 Flower's Sonoma Coast, CA	100 75
'23 Porterhouse, Chardonnay, Santa Cruz, CA	80 60
'23 Textbook, Sonoma County, CA	60 45
'22 Kistler, Sonoma Coast, CA	147 110
'20 Jean-Noel Fourmeaux, Russian River Valley, CA	213 160

INTERESTING WHITES & ROSE

'23 Bravium, Rose, Anderson Valley Pinot Noir	48 36
'23 Adelaida 'Anna's White' White blend	64 48
'23 Eberle, Cote du Blanc, Paso Robles, CA	72 54
'23 La Trucha, Albarino, Rias Baixas, ES	68 51
'24 Materra Cunat 'Yamabuki' Albarino, Oak Knoll, CA	68 51
'24 Vaughn Duffy, Sauvignon Blanc, Russian River, CA	68 51
'23 La Raimbauderie, Sauvignon Blanc, Sancerre, FR	96 72
'24 Eberle Rose, Paso Robles, CA	72 54
'23 Rudd Sauvignon Blanc, Mt. Veeder, CA	225 169

DESSERT WINES

'18 Adelaida The Don 'Port Style' Paso Robles, CA	80 60
NV Yaluma Antique Muscat, Victoria, AUS	93 70

PINOT NOIR

'23 Vaughn Duffy, Russian River Valley, CA	72 54
'22 Bravium, Pinot Noir, Anderson Valley	80 60
'22 Typicite 'Dutton Ranch' Russian River Valley, CA	100 75
'21 Testarossa 'Garys Vineyard' Santa Lucia Highlands, CA	137 103
'21 Cobb 'Doc's Ranch' Sonoma Coast, CA	160 120
'23 Williams Selyem, Russian River Valley, CA	175 132
'21 Cobb 'Coastlands Vineyard' Sonoma Coast, CA	210 158

INTERNATIONAL REDS

'20 Famiglia Mosso, Malbec, Mendoza, AR	60 45
'19 Palazzo Vecchio, Vino Nobile, IT	64 48
'20 Kefallinos, Avgoustiatis Nature, GR	68 51
'21 Berta Valganon, Tempranillo, Rioja Alta, ES	72 54
'18 Clos Badadeli, Grenache/Carignan, Priorat, ES	76 57
'22 Tenuta Di Arceno, Chianti Classico Reserva, IT	88 66
'20 Conti Zecca 'Rifugio' Primitivo Rosso, Puglia, IT	56 42
'23 Boroli '1661' Nebbiolo, Langhe, IT	64 48

INTERESTING REDS

'22 Materra Cunat 'Midnight' Napa Valley, CA	68 51
'18 Poterhouse, Petit Verdot, Napa Valley, CA	68 51
'22 Adelaida, Zinfandel, Paso Robles, CA	72 54
'22 Vaughn Duffy 'Bacigalupi' Zinfandel, Russian River, CA	72 54
'23 Giornata, Barbera, Paso Robles, CA	76 57
'23 Bedrock 'Evangelho Heritage' Red, Sonoma, CA	72 54
'20 Penfolds Bin 600, Cabernet Sauvignon/Shiraz, CA	110 83
'21 Orin Swift '8 Years in/Desert' Red, CA	123 92
'21 Peju, Merlot, Napa Valley, CA	140 105
'22 DAOU 'Seventeen Fourty' Cab Blend, Paso Robles, CA	161 141

CABERNET SAUVIGNON

'22 Adelaida 'Willow Creek' Paso Robles, CA	80 60
'22 Textbook 'Reserve' Napa Valley	100 75
'18 Porterhouse, Napa Valley, CA	120 90
'22 Hall, Napa Valley, CA	112 84
'21 Penfolds 'Bin 704' Napa Valley, CA	128 96
'21 Aftermath, Cabernet Sauvignon, Napa Valley, CA	144 108
'23 Caymus, Napa Valley, CA 1 Liter	180 135
'06 Montallegro, Santa Cruz Mountains, CA	206 155

LIBRARY WINES

'13 Piper-Heidsieck 'Rare' Millesime, Champagne, FR	359 269
'23 Ygancia, 'Hyde Vineyard' Pinot Noir, Napa, CA	280 210
'22 Antica Terra 'Antikythera' Pinot Noir, OR	495 371
'19 Lewis Cellars 'Reserve' Cabernet Sauvignon Napa, CA`	315 237
'21 Castiel Cabernet Sauvignon, Howell Mountain, CA	358 269
'19 Vangone 'Estate' Cabernet Sauvignon, Napa Valley, CA	365 274
'21 Rudd 'Samantha's' Cabernet Sauvignon, Oakville, CA	399 299
'20 Patrimony, Cabernet Sauvignon, Adelaida District, CA	445 334
'19 Favia Cabernet Sauvignon, Oakville, CA	460 345
'22 Gaja, Barbaresco, Piedmont, IT	731 548
'20 Bond 'Melbury' Cabernet Sauvignon, Napa Valley, CA	999 **
'21 Scarecrow, Cabernet Sauvignon, Rutherford, CA	999 **
'21 Harlan Estate, Cabernet Sauvignon, Napa Valley, CA	1999 **
'21 Realm 'The Bard' Proprietary Red Napa Valley, CA	333 250
'21 Favia 'Cerro Sur' Red, Napa Valley, CA	420 316
'20 Chateau Hosanna, Pomerol, FR	400 300
'19 Quintessa, Rutherford, Napa Valley, CA	431 323
'19 Promontory, Napa Valley, CA	1400 **
'15 Chateau Petrus, Pomerol, FR	3700

** for on premise consumption only



LOS GATOS

217 N. Santa Cruz Ave. STE B
Los Gatos 95030
(408) 354-7668

MOUNTAIN VIEW

331 Castro ST. STE 100
Mountain View 94041
(650) 963-9916

www.rootstockwinebar.com

FROM THE KITCHEN

CHEESE & CHARCUTERIE

**served with warm acme bread **nuts **add gluten free bread +8

2X2 select 2 meats and 2 cheeses	36
3X3 select 3 meats and 3 cheeses	54
5X5 select 5 meats and 5 cheeses	90

CHEESE selections

- Fiscalini 18 Month Old World Cheddar**, California cheddar aged 18 months—bold, nutty, and savory with caramel notes and a satisfying crystal crunch.
- Marin French Triple Cream Brie** Lush, ultra rich California brie with a bloomy rind, buttery sweet cream, and gentle mushroom notes.
- Mítica Pecorino Romano DOP** Salty, savory Italian sheep's milk cheese with a firm, crumbly bite and a peppery finish.
- Beehive Hatch Chili Cheddar** Utah cheddar with roasted Hatch chiles—creamy, buttery, and a mellow green chile heat.
- Point Reyes Blue** Creamy California blue—tangy, briny, and savory with a sweet-cream finish.
- Point Reyes Truffle** Toma Buttery cow's-milk cheese laced with black truffle—creamy, savory, and deeply aromatic.

CHARCUTERIE selections

- Prosciutto San Danielle** silky, delicately sweet, and gently nutty with a melt-in-your-mouth texture.
- Cremineli Calabrese** calabrian chiles, garlic, paprika, and a clean, savory heat.
- Vinter's Truffle** Italian Salami with black truffles, fresh garlic, and chardonnay.
- Toscana** Tuscan-style salami—coarse-ground pork, black pepper, and garlic with a clean, savory finish.
- Molinari Coppa** Italian dry-cured pork collar—rich marbling, warm spice, and a silky, savory finish.
- Olympia Provisions Capicola** low-cured Oregon pork shoulder with paprika, garlic, and gentle heat.
- Mortadella** Silky, finely ground Italian pork—delicately spiced with a hint of garlic.

BITES

Castelvetrano Olives	9
Castelvetrano Olive Tapenade	10
Bruschetta Trio w/ seasonal toppings **nuts	16
Bacon Balsamic Deviled Eggs	16
Stuffed Mushrooms goat cheese, pecan, bacon	11
Prosciutto Wrapped Dates blue cheese & almon	13
Spiced Nuts	9
Seasoned Burrata w/olive oil and tomato	16
Portobello Sliders bell pepper, tomato, arugula	16
Pork Belly Sliders banh mi style	18
Empanada Trio w/chimichurri	22

SALAD *add grilled chicken breast or prosciutto +6

Burrata strawberries, pears, wild arugula, spiced nuts, burrata cheese & onion vinaigrette	22
Rootstock Cobb spring mix, chicken breast, bacon, blue cheese, avocado, strawberries, spiced nuts, onion vinaigrette & topped with a deviled egg	22

FLATBREADS *add gluten free crust +8

Monte Sereno mozzarella, goat cheese, pear, arugula, prosciutto, caramelized onion, balsamic glaze	18
Portobello Pesto mozzarella, portobellos, arugula, balsamic glaze	19
Combo mozzarella, pesto, pepperoni, onion, mushroom, red & yellow bell pepper, tomato, basil & parmesan	22
Medjool Date, Bacon & Blue mozzarella, blue cheese, medjool dates, bacon, caramelized onion & honey	19
Rootstock mozzarella, artichoke hearts, tomato, basil, cremini mushrooms & balsamic glaze	19

SANDWICHES

*all sandwiches served with a side salad with goat cheese, pumpkin seeds, tomatoes and house vinaigrette

Prosciutto & Pear with laura chenel goat cheese, fig jam, arugula & an onion vinaigrette	19
Chicken Pesto triple cream brie, pickled onion, tomato, dressed spring mix and basil aioli	18
The Lexington coppa, calabrese, soppressata, pepperoni, mortadella, capicola, provolone, avocado, jalapeno, artichoke, red onion, tomato, spring mix & basil aioli	21

DESSERT

Lemon Tart with glazed kiwi and berries	12
Blueberry Bread Pudding w/cinnamon whip	15
Molten Chocolate Cake mochi ice cream	15

COCKTAILS

HIBISCUS HOT TODDY

Michter's Rye, Hibiscus Tea, Honey, Water, Orange

18

ROOTSTOCK SANGAREE

Uncle Val's Gin, Pinot Noir, Lemon, Angostura, Egg White, Orange

16

FALL'N ONE

Michter's Bourbon, Fig Jam, Orange Bitters, Angostura Bitters, and Rosemary

18

BLACK MARTINI

Hangar 1 Vodka, Kalamata Olive Brine, Dry Vermouth, Blue Cheese Kalamatas

16

APEROL SPRITZ

Sparkling wine, Aperol, soda water, & an orange slice

15

BARREL-AGED MARGARITA

Don Fulano Blanco Tequila, Agave Nectar, Combier & Fresh Lime

17

BARREL-AGED CHOCOLATE MANHATTAN

Michter's Bourbon, Sweet Vermouth, Grand Marnier, Luxardo Cherry, Cocoa Bitters, Orange Chocolate

19

FROM OUR TAPS

Alvarado Street 'Mai Tai' IPA	10
Brix Factory Brewing 'Siklon' Coffee Stout	10
Cellarmaker Les Saisons De L'Abime	9
Barrelhouse Curley Wolf Imperial Stout	12
Great Notion 'Mega Ripe' Double IPA	14

CRAFT CANS & BOTTLES

Fieldwork 'Radios and Rodeo's' American Lager	9
Coronado 'Weekend Vibes' IPA	9
Fieldwork 'Hazy Train' Hazy IPA	8
Original Pattern 'Enter Haze' Hazy IPA	12
Pleiades 'Black Label' Cider 750ml	34
Revision 'Reimagined' IPA	7

NON-ALCOHOLIC BEER & WINE

Kally Golden 'Sparkler'	15
Kally Golden 'Rose Sparkler'	15
Aplos Chili Margarita	14
Brooklyn Brewery, Non-Alcolic Grapefruit IPA	7
Reveland Bohemian Golden Lager	7

ON DECK

Great Notion 'Plump' Hazy IPA	11
Barrelhouse New Zealand Pale Lager	10



BEER BY THE GLASS

SPARKLING

	5oz 8oz BTL
NV Mercat 'Brut' Cava, Barcelona, ES	13 20 52
NV Maison Foucher, Cremant le Loire, Brut Rose	15 23 60
NV K. Spiropoulos 'Ode Panos' Brut Moschofilero, Mantinia, GR	18 27 72
Aplos, Spicy Margarita non-alc Spritz 8 oz	14
NV Kally, Golden Sparkler non-alc 187ml	15
NV Kally, Rose Sparkler non-alc 187ml	15

WHITES & ROSE

'23 Putzenhof, Kerner, Alto Adige, IT	18 27 72
'24 Crowded House, Sauvignon Blanc, Marlborough, NZ	13 20 52
'24 Hall, Sauvignon Blanc, Napa Valley, CA	17 26 68
'23 Alfaro Family 'Trout Gulch' Chardonnay, Santa Cruz, CA	17 26 68
'23 Peter Paul, Chardonnay, Bacigalupi, RRV, CA	19 29 76
'22 Flowers, Chardonnay, Sonoma Coast, CA	25 38 100
'24 Illumination, Sauvignon Blanc, Napa Valley, CA	24 39 96
'23 Lafage Miraflores, Rose, Provence, FR	12 18 48
'22 Cobb 'Abigail's Vineyard' Dry Riesling, Sonoma Coast, CA	17 26 68

REDS

'24 Yering Station 'Paddock Rise' Pinot Noir, Victoria, AUS	13 20 52
'23 Occidental 'Freestone Vineyard' Sonoma Coast, CA	30 45 99
'23 Peter Paul 'Mille Freres' Sonoma Coast, CA	19 29 76
'24 Republica Red Blend, Valle del Maule, Chile	16 24 64
'23 Robert Biale 'Party Line' Zinfandel, CA	17 26 68
'20 Tenuta Di Arceno 'Riserva', Chianti Classico, IT	22 33 88
'18 McCarthy Family, Cabernet Sauvignon Santa Cruz Mountains, CA	18 27 72
'23 Peter Paul, Cabernet Sauvignon, Napa Valley, CA	19 29 76
'18 Stephanie Cabernet Sauvignon, Napa Valley, CA	30 45 120

DESSERT WINES

	1.5oz 3oz
'NV Yalumba Antique Muscat, Aus	10 20
'18 Adelaida The Don 'Port Style' Paso Robles, CA	9 17
NV Gonzalez Byass Pedro Ximenez Sherry, ES	6 12

MEMBERS ONLY

	1oz 3oz 5oz
'06 Montallegro, Cabernet Sauvignon, Santa Cruz Mountains, CA	12 36 60
'23 Williams Seylem, Pinot Noir, Russian River Valley, CA	12 36 60
'21 Realm 'The Bard' Proprietary Blend, Napa Valley, CA	19 57 95
'19 Vangone 'Estate' Cabernet Sauvignon, Napa Valley, CA	21 63 105

Member Corkage Fee \$30 Non-Member Corkage Fee \$40

A 5% Operations Fee is added to all checks. This fee helps offset increased operational costs such as wages, costs of goods, utilities, and other business expenses.

It is not a gratuity and is retained by the business.

A 20% gratuity will be added to the bill for parties of 6 or more.