

FLIGHTS

*** 3 oz pours of each selection

BLIND TASTING FLIGHT

48
Test your palate with our blind tasting flight. Enjoy a mystery selection of wines and guess the varieties!

POUR DU JOUR

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

TINY BUBBLES

31
Mercat, Cava | Maison Foucher Brut Rose, Cremant de Loire
K. Spiropoulos 'Ode Panos' Brut Moschofilero, Greece

WINTER CHILLS

29
Clay Shannon Sauv Blanc, Lake County | Sans Liege Rhone Blend, Paso Robles
Breggo Chardonnay, Anderson Valley

WINTER WARMERS

32
The Offering GSM Blend, Paso Robles | Robert Biale Zinfandel, California
Sottano Fioravante Malbec Reserva, Mendoza

AROUND THE WORLD

35
Republica Red Blend, Chile | Tenuta Di Arceno, Chianti Classico
Sottano Fioravante Malbec Reserva, Mendoza

CABS ARE HERE

38
McCarthy Family Estate, SCM | Peter Paul, Napa Valley
Ty Caton, Sonoma County

FIRST CLASS FLITE

52
Peter Paul Chardonnay, Russian River | Occidental Pinot Noir, Sonoma Coast
Faust Cabernet Sauvignon, Napa Valley

THE SWEETEST THING

30
Adelaida 'The Don' Port-Style, Paso | Yaluma 'Antique' Muscat, AUS
Kranemann Tawny Port, Porto

HAPPY HOUR

mondays - half off bottles wines
tuesday through friday - happy hour menu 3-5pm

WINE

Cava

Mercat 'Brut' Cava, ES

11

Rose

Lafage, Cotes Catalanes, FR

10

Sauvignon Blanc

Crowded House, Marlborough, NZ

10

Pinot Noir

Yering Station, Victoria, AUS

10

Cabernet Sauvignon

McCarthy Family Estate, Santa Cruz Mountains

13

BEER

IPA

Revision 'Reimagined' IPA 12oz

6

Lager

Fieldwork 'Radios and Rodeo's' American Lager

7

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

blue cheese, medjool dates, bacon, honey, onion

10

MEMBERS, BEER & HAPPY HOUR

BOTTLES

BOTTLES

SPARKLING

| | on premise retail |
|--|---------------------|
| '24 Que Pop 'Low-alc' Spritzzy Rose, CA | 60 45 |
| NV Cricket Farms Brut, Lake County, CA | 64 48 |
| '22 Onward, Sparkling Red Petillant Naturel, North Coast | 68 51 |
| '20 Albert Boxler 'Brut', Crémant d'Alsace, FR | 80 60 |
| NV Goldeneye 'Brut' Rose North Coast, CA | 80 60 |
| '18 Malabaila, Nebbiolo D'Alba Rose, IT | 88 66 |
| NV Westborn 'Perpetual Reserve', North Coast, CA | 104 78 |
| '19 L'Ermitage by Roederer Estate, Anderson Valley, CA | 122 92 |
| NV Laurent Perrier 'La Cuvee' Champagne, FR | 128 96 |
| NV Gran Moraine Brut Rose, Yamhill, OR | 140 105 |

CHARDONNAY

| | |
|--|----------|
| '23 Alfaro Family 'Trout Gulch' Chardonnay, Santa Cruz, CA | 68 51 |
| '23 Diatom 'Unoaked', Santa Barbara County, CA | 72 54 |
| '21 Hestan Chardonnay, Napa Valley | 88 66 |
| '23 Flowers, Chardonnay, Sonoma Coast | 100 75 |
| '23 Far Niente Chardonnay, Napa Valley, CA | 112 84 |

SAUVIGNON BLANC

| | |
|---|---------|
| '23 Textbook, Russian River, CA | 56 42 |
| '24 Hall Sauvignon Blanc, Napa Valley, CA | 68 51 |
| '24 Illumination, Napa Valley, CA | 96 72 |
| '23 La Raimbauderie, Sancerre, FR | 96 72 |

INTERESTING WHITES & ROSES

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|--|---------|
| '24 Le Paradou Rose, Cotes de Provence, FR | 56 42 |
| '23 Adelaida Anna's White Paso Robles | 64 48 |
| '23 Eberle Viognier, Paso Robles, CA | 68 51 |
| '23 La Trucha Albarino, Rias Baixas, ES | 68 51 |
| '24 Materra Cunat 'Yamabuki' Albarino, Oak Knoll, CA | 68 51 |
| '22 Cobb Riesling, Sonoma Coast, CA | 68 51 |
| '21 Kimsey Rhone Blend, Ballard Canyon, CA | 72 54 |
| '23 Giornata Vermentino, Paso Robles, CA | 72 54 |
| '24 Putzenhof Kerner, Alto Adige, IT | 72 54 |
| '24 Eberle Rose, Paso Robles, CA | 72 54 |

PINOT NOIR

| | |
|---|-----------|
| '23 Vaughn Duffy, Russian River Valley, CA | 72 54 |
| '22 Bravium, Anderson Valley, CA | 80 60 |
| '23 Walt 'Blue Jay', Anderson Valley, CA | 80 60 |
| '19 Hestan 'Vincent Christopher' Pinot Noir, Sonoma, CA | 96 72 |
| '23 Occidental 'Freestone' Pinot Noir, Sonoma Coast, CA | 99 75 |
| '22 Typicite 'Dutton Ranch' Russian River Valley, CA | 100 80 |
| '21 Cobb Wines 'Doc's Ranch' Vineyard, Sonoma | 160 120 |
| '22 Kistler, Russian River Valley, CA | 162 122 |

INTERESTING REDS

| | on premise retail |
|---|---------------------|
| '22 Baca 'Home Base' Zinfandel, Sonoma County, CA | 64 48 |
| '23 Bedrock 'Evangelho Heritage' Red, Contra Costa, CA | 72 54 |
| '22 Materra 'Midnight' Blend Oak Knoll District, Napa, CA | 68 51 |
| '22 Giornata Sangiovese, Paso Robles, CA | 80 60 |
| '22 Textbook Merlot, Napa Valley, CA | 80 60 |
| '22 Duckhorn Merlot, Napa Valley, CA | 88 66 |
| '22 Kimsey Grenache, Ballard Canyon, CA | 92 69 |

WORLDLY REDS

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| '20 Mosso Malbec, Mendoza, AR | 60 45 |
| '20 Keffalinos, Avgoustiatis, GR | 68 51 |
| '21 Heritage Du Pic Saint Loup, Langhe, FR | 72 54 |
| '21 Berta Valganon, Select. Natural, Tempranillo, Rioja Alta | 72 54 |
| '24 Zafeirakis, Limniona, Tyrnavos, GR | 88 66 |

CABERNET SAUVIGNON

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|---|-----------|
| '18 McCarthy Family Estate, Santa Cruz Mountains, CA | 72 54 |
| '19 Materra Cunat 'Hidden Block' Cabernet Sav., Oak Knoll | 88 66 |
| '21 Hall, Napa Valley, CA | 112 84 |
| '18 Stephanie Cabernet Sauvignon, Napa Valley, CA | 120 90 |
| '22 Faust, Napa Valley, CA | 132 99 |
| '23 Caymus, Napa Valley, CA 1 Liter* | 180 135 |

DESSERT WINES

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| NV Yaluma 'Antique' Muscat, Australia | 80 60 |
| '18 Adelaida 'The Don' Port-Style, Paso Robles, CA | 93 70 |

LIBRARY WINES

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| Cabernet Sauvignon | |
| '23 Vangone Cabernet Sauvignon, Napa Valley, CA | 365 315 |
| '19 Favia Cabernet Sauvignon, Napa Valley, CA | 460 345 |
| '21 Lail Vineyards 'J. Daniel Cuvee' Cab, Napa Valley, CA | 495 369 |

Pinot Noir

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|---|-----------|
| '22 Occidental 'Bodega Ridge' Pinot Noir, Sonoma, CA | 245 184 |
| '23 Paul Hobbs 'Cuvee Augustina' Pinot Noir, Russian Riv. | 305 228 |
| '22 Antica Terra 'Exquisite Corpse' Willamette Valley, OR | 450 339 |

Other

| | |
|---|-----------|
| '23 Rudd Sauvignon Blanc, Mt. Veeder, Napa Valley, CA | 225 185 |
| '23 Realm Bordeaux Blend, Napa Valley, CA | 333 250 |
| '20 Chateau Hosanna, Pomerol, FR | 400 300 |

Sparkling

| | |
|--|-----------|
| NV Laurent Perrier Blanc De Blancs, Brut Champagne, FR | 204 153 |
| NV Laurent Perrier Cuvee Rose, Brut Champagne, FR | 204 153 |
| NV Laurent Perrier 'Heritage', Brut Champagne, FR | 227 169 |
| '13 Piper-Heidsieck 'Rare' Millesime Brut, Champagne, FR | 359 269 |

** for on premise consumption only



MOUNTAIN VIEW

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

LOS GATOS

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

FROM THE KITCHEN

CHEESE & CHARCUTERIE

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

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|---|----|
| 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.

Mitica 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.

Tartufo Black Truffle Salami Rich and earthy salami infused with aromatic black truffles, smooth finish.

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.

Molinari Coppa Italian dry-cured pork collar—rich marbling, warm spice, and a silky, savory finish.

Mortadella Silky, finely ground Italian pork—delicately spiced with a hint of garlic.

BITES

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|--|----|
| 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 |
| Sweet Ponzu Shishito Peppers w/garlic and leeks | 13 |
| Prosciutto Wrapped Dates blue cheese & almond | 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

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|--|----|
| 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

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|---|----|
| Monte Sereno mozzarella, goat cheese, pear, arugula, prosciutto, caramelized onion, balsamic glaze | 18 |
| Portobello Pesto mozzarella, portobellos, cremini, 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

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|--|----|
| Prosciutto & Pear with lara chanel 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

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|--|----|
| Lemon Tart with glazed kiwi and berries | 12 |
| Bread Pudding blueberry or chocolate w/cinnamon whipped cream | 15 |
| Molten Chocolate Cake mochi ice cream | 15 |

MEMBERS ONLY

BY THE GLASS

- '21 The Pact, Cabernet Sauvignon by Faust, Coombsville
- '23 William's Selyem, Pinot Noir, Sonoma Coast
- '23 Vangone Cabernet Sauvignon, Napa Valley, CA

MEMBERS ONLY FLIGHT

BEER

FROM OUR TAPS

- Laughing Monk Brother Freddy Hazy IPA
- Breakside Brewery 'Seek and Enjoy' Noble Pilsner
- Alvarado Street Brewery Mai Tai IPA

coming soon...

- Laughing Monk 'Holy Ghost' Pilsner
- Alvarado Street Brewery 'Tire Service' West Coast IPA

BEER FLIGHT

Choose 3, six ounce pours

CANS & BOTTLES

- Fieldwork 'Radios and Rodeo's' American Lager
- Barebottle 'Dream Waves' Helles Lager
- Revision 'Reimagined' IPA
- Original Pattern 'Enter Haze' Hazy IPA
- Reveland Brewing, Non-Alcoholic Golden Beer

NON-ALCOHOLIC

- Kally, Non-Alcoholic Golden Sparkler
- NV Kally, Rose Sparkler non-alc 187ml
- Aplos, Spicy Margarita non-alc Spritz
- Reveland Brewing, Non-Alcoholic Golden Beer

1oz | 3oz | 5oz

- 12 | 36 | 60
- 12 | 36 | 60
- 21 | 63 | 105

100

13

10

10

10

11

MP

9

10

7

12

7

15

15

14

7

BY THE GLASS

SPARKLING

- NV Mercat Brut Cava, Spain
- NV Maison Foucher Cremant de Loire, Brut Rose, FR
- NV K. Spiropoulos 'Ode Panos' Brut Moschofilero, Mantinia, GR
- Aplos, Spicy Margarita non-alc Spritz 8 oz
- NV Kally, Golden Sparkler non-alc 187ml
- NV Kally, Rose Sparkler non-alc 187ml

5oz | 8oz | Btl

- 13 | 20 | 52
- 15 | 23 | 60
- 18 | 27 | 72
- 14
- 15
- 15

WHITES, ROSES

- '24 Sans Liege 'Cotes du Coast' Rhone Blend, Paso Robles, CA 15 | 23 | 60
- '24 Crowded House Sauvignon Blanc, Marlborough, NZ 13 | 20 | 52
- '24 Clay Shannon Sauvignon Blanc, Lake County, CA 14 | 21 | 56
- '22 Breggo 'Ferrington Vineyard' Chardonnay, Anderson Valley 17 | 26 | 68
- '23 Peter Paul 'Bacigalupi' Chardonnay, Russian River Valley, CA 19 | 29 | 76
- '23 Lafage 'Miraflores' Rose, Cotes Catalanes, FR 12 | 18 | 48

REDS

- '24 Yering Station 'Paddock Rise' Pinot Noir, Victoria, AUS 13 | 20 | 52
- '23 Peter Paul 'Mille Freres' Pinot Noir, Sonoma Coast, CA 19 | 29 | 76
- '23 Sans Liege 'The Offering' GSM Blend, Paso Robles, CA 15 | 23 | 60
- '24 Republica Red Blend, Valle del Maule, Chile 16 | 24 | 64
- '23 Robert Biale 'Party Line' Zinfandel, CA 17 | 26 | 68
- '22 Sottano Fioravante Malbec Reserva, Mendoza, AR 16 | 24 | 64
- '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
- '22 Ty Caton 'Moon Mountain' Cabernet Sauvignon, Sonoma 22 | 33 | 88

DESSERT WINES

- Warre's - Medium Dry - Fine White Porto
- '18 Adelaida 'The Don' Port-Style, Paso Robles, CA
- Yaluma 'Antique' Muscat, Australia

1.5oz | 3oz

- 6 | 12
- 9 | 18
- 10 | 20

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.