

FLIGHTS

*** 3 oz pours of each selection

WHISKEY FLIGHT **** 3/4 OZ POURS

Michter's 10 YR Rye | STAGG Jr. Barrel Proof Kentucky Bourbon
| Michter's Toasted Barrel Sour Mash

48

BLIND TASTING FLIGHT

Enjoy a mystery selection of wine and guess the varietals!

40

POUR DU JOUR

Discover something new every day with our rotating wine flight!

35

CALIFORNIA KNOWS HOW TO PARTY

Atlas Peak, Super Tuscan Blend, Napa Valley | Quattro Theory, Merlot,
Napa Valley, CA | Breggo Ferrington, Pinot Noir, Anderson Valley

37

CRISP CHILLS

Ovis 'High Valley' Sauvignon Blanc, Lake County, CA | Godeval, Godello,
Valdeorras, SP | Von Buhl Armand 'Kabinett' Riesling

33

TINY BUBBLES

Mas Fi 'Brut' Cava, ES | Reeve Blanc De Noirs, Mendocino
Scharffenberger Brut, Mendocino

32

THE DARK SIDE

Domaine Rochevine Saint-Joseph FR | Quattro Theory, Merlot,
Napa Valley, CA | Atlas Peak, Super Tuscan Blend, Napa Valley

34

AROUND THE WORLD

Siete Fincas Red Blend, Mendoza | Ercavio Tempranillo, Castilla
Domaine Rochevine Syrah, France

35

CABS ARE HERE

McCarthy Family Estate, SCM | Ovis 'High Valley', Lake County, CA
Quattro Theory, Napa Valley, CA

45

FIRST CLASS FLITE

Faust Cabernet Sauvignon, Napa | Orin Swift, 8 Years In The Desert, CA
Hestan, Vincent Christopher, Pinot Noir, Sonoma Coast

60

THE SWEETEST THING

Adelaida The Don 'Port Style' | Yalumba Antique Muscat
Warre's Fine White Porto

28

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

Fernhouse, Sauvignon Blanc, Marlborough, NZ

10

Rose

Quinta das Arcas Rose, Vinho Verde, PT

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

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

COCKTAILS, BEER & HAPPY HOUR

BOTTLES

BOTTLES

SPARKLING

	on premise retail
NV Mercat Brut Cava, Spain	52 39
NV Louis Roederer, Champagne, FR 375ml	68 51
NV Cricket Farms Brut, Lake County, CA	64 48
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
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 Flower's Sonoma Coast, CA	100 75
'23 Peter Paul 'Bacigalupi' Chardonnay, Russian River, CA	76 57
'21 Hestan Chardonnay, Napa Valley	88 66
'23 Far Niente, Carneros, CA	112 84
'23 Porterhouse, Chardonnay, Santa Cruz, CA	80 60
'20 Jean-Noel Fourmeaux, Russian River Valley, CA	213 160

INTERESTING WHITES & ROSE

'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 Clay Shannon Sauvignon Blanc, Lake County, CA	56 42
'24 Hall, Sauvignon Blanc, Napa Valley	72 54
'24 Materra Cunat 'Yamabuki' Albarino, Oak Knoll, CA	68 51
'23 Quattro Theory Sauvignon Blanc, Napa Valley, CA	68 51
'23 La Raimbauderie, Sauvignon Blanc, Sancerre, FR	96 72
'24 Cherchi, Billia, Vermentino Di Sardegna, IT	60 45
'24 La Jirafa 'skin contact' Torrontes, Mendoza, AR	60 45
'22 Cobb Dry Riesling, Sonoma Coast, CA	68 51
'24 Eberle Rose, Paso Robles, CA	72 54
'23 Rudd Sauvignon Blanc, Mt. Veeder, CA	225 169

DESSERT WINES

Fanal Fine Rich Madeira, PT	40 30
Warre's Medium Dry 'Fine' White Porto	64 48
NV Yaluma 'Antique' Muscat, Australia	80 60

PINOT NOIR

'23 Vaughn Duffy, Russian River Valley, CA	72 54
'22 Typicite 'Dutton Ranch' Russian River Valley, CA	100 75
'19 Hestan 'Vincent Christopher' Pinot Noir, Sonoma, CA	96 72
'21 Testarossa 'Garys Vineyard' Santa Lucia Highlands, CA	137 103
'21 Cobb 'Doc's Ranch' Sonoma Coast, CA	160 120

INTERNATIONAL REDS

'21 Berta Valganon, Tempranillo, Rioja Alta, ES	72 54
'23 MX Scielo Red Blend, Valle de Parras, MX	68 51
'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
'22 Adelaida, Zinfandel, Paso Robles, CA	72 54
'22 Ty Caton 'Moon Mountain' Petite Sirah, Sonoma CA	72 54
'23 Bedrock 'Evangelho Heritage' Red, Sonoma, CA	72 54
'21 Peju, Merlot, Napa Valley, CA	140 105
'23 Robert Biale 'Party Line' Zinfandel, CA	68 51
'22 DAOU 'Seventeen Fourty' Cab Blend, Paso Robles, CA	161 141

CABERNET SAUVIGNON

'22 Adelaida 'Willow Creek' Paso Robles, CA	80 60
'23 Peter Paul Cabernet Sauvignon, Napa Valley, CA	76 57
'22 Textbook 'Reserve' Napa Valley	100 75
'18 Porterhouse, Napa Valley, CA	120 90
'22 Quattro Theory, Napa Valley, CA	120 90
'21 Penfolds 'Bin 704' Napa Valley, CA	128 96
'19 Melka CJ, Cabernet Sauvignon, Napa, CA	175 132
'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
'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.
- Toscano** 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 & 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

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
Burrata Caprese marinated cherry, tomatos, pesto, fresh burrata, topped with basil and red pepper flakes.	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

BARREL - AGED MAPLE OLD FASHIONED	18
Michter's Bourbon, Maple Syrup and Angostura Bitters.	
BARREL-AGED MARGARITA	17
Don Fulano Blanco Tequila, Agave Nectar, Combier & Fresh Lime	
RYE MANHATTAN	19
Michter's Rye, Sweet Vermouth, Angostura Bitters.	
NEGRONI	19
Uncle Val's Gin, Campari, & Sweet Vermouth	
APEROL SPRITZ	17
Sparkling wine, Aperol, soda water, & an orange slice	

FROM OUR TAPS	
Barrelhouse Sunny Daze Blond Ale	10
Barrelhouse Curly Wolf Imperial Stout	12
Half Acre Light Lager	9
Alvarado Streer Keitora Hazy Ipa	13
Alvarado Street Brewery Mai Tai IPA	10

CRAFT CANS & BOTTLES	
Coronado 'Weekend Vibes' IPA	9
Original Pattern 'Enter Haze' Hazy IPA	12
Half Acre Summer Beer "Reef Knot" Lager	10
Alvarado Street "Cold Pressed" Hazy IPA	12
Revision 'Reimagined' IPA	7

NON-ALCOHOLIC BEER & WINE	
Kally Golden 'Sparkler'	15
Kally Golden 'Rose Sparkler'	15
Aplos Mandora Negroni	14
Heaps "Normal" Half Day Hazy	8



BEER BY THE GLASS

SPARKLING

NV Mas Fi 'Brut' Cava, Barcelona, ES	
'24 Reeve Blanc De Noirs, Mendocino, CA	
NV Scharffenberger Brut, Mendocino, CA	
Aplos, Mandora Negroni non-alc Spritz 8 oz	
NV Kally, Golden Sparkler non-alc 187ml	
NV Kally, Rose Sparkler non-alc 187ml	

WHITES, ORANGE & ROSE

'24 Fernhouse, Sauvignon Blanc, Marlborough, NZ	9 13 20
'22 Ovis 'High Valley' Sauvignon Blanc, Lake County, CA	11 17 26
'22 La Caladora Chardonnay Vallagarina	11 16 24
'22 Breggo 'Ferrington Vineyard' Chardonnay, Anderson Valley, CA	12 17 26
'24 Godeval, Godello, Valdeorras, SP	12 18 27
'24 Von Buhl Armand 'Kabinett' Riesling, GR	11 16 24
'24 Quinta das Arcas 'Arca Nova' Rose, Vinho Verde, PT	10 14 21
'24 Zafeirakis Rose of Limniona, Tyrnavos, GR	10 15 23

REDS

'24 Yering Station 'Paddock Rise' Pinot Noir, Victoria, AUS	8 13 20
'23 Breggo Ferrington, Pinot Noir, Anderson Valley	13 20 32
'20 Atlas Peak, Super Tuscan Blend, Napa Valley	12 18 27
'23 Quattro Theory, Merlot, Napa Valley, CA	12 18 27
'22 Ovis 'High Valley' Petit Verdot, Lake County, CA	15 22 36
'21 Siete Fincas 'Secreto' Red Blend, Mendoza, AR	11 16 26
'22 Ercavio, Viñas de Meseta, Tempranillo, Castilla, ES	10 14 21
'20 Domaine Rochevine Saint-Joseph FR	11 15 23
'18 McCarthy Family, Cabernet Sauvignon Santa Cruz Mountains, CA	12 18 29
'22 Ovis 'High Valley' Cabernet Sauvignon, Lake County, CA	15 22 36
'23 Quattro Theory Cabernet Sauvignon, Napa Valley, CA	18 30 45

DESSERT WINES

'NV Yalumba Antique Muscat, Aus	10 20
'18 Adelaida The Don 'Port Style' Paso Robles, CA	9 17
'NV Warre's - Medium Dry - Fine White Porto	6 12

MEMBERS ONLY

'06 Montallegro, Cabernet Sauvignon, Santa Cruz Mountains, CA	12 36 60
'23 Williams Seylem, Pinot Noir, Russian River Valley, CA	12 36 60
'19 Vangone 'Estate' Cabernet Sauvignon, Napa Valley, CA	21 63 105

3oz - Taste
5oz - Regular Glass
8oz - Large Glass

3oz | 5oz | 8oz

9 13 20
13 19 29
11 16 24
14
15
15

9 13 20
11 17 26
11 16 24
12 17 26
12 18 27
11 16 24
10 14 21
10 15 23

8 13 20
13 20 32
12 18 27
12 18 27
15 22 36
11 16 26
10 14 21
11 15 23
12 18 29
15 22 36
18 30 45

1.5oz | 3oz

10 20
9 17
6 12

1oz | 3oz | 5oz

12 36 60
12 36 60
21 63 105

FLIGHTS & BY THE GLASS

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.