

FLIGHTS

*** 3 oz pours of each selection

WHISKEY FLIGHT **** 3/4 OZ POURS

Michter's 10 YR Rye | STAGG Jr. Barrel Proof Kentucky Bourbon 48
| Michter's Toasted Barrel Sour Mash

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

TINY BUBBLES

Mas Fi 'Brut' Cava, ES | Reeve Blanc De Noirs, Mendocino 35
VARAxLG, Blanc de Blancs, Ancient Lakes, WA

ROSE ALL DAY

Marine Layer, Carina Rose, Sonoma Coast | Quinta das Arcas, Vinho Verde, Rose 33
| Shake Ridge Ranch, Mourvedre Rose, Amador County

CRISP CHILLS

Elsa Bianchi Torrontés - Mendoza, AR | NV Fuil Ban, White Blend, 30
Santa Ynez Valley, CA | Albino Rocca - Moscato D'Asti, IT

SPRING REDS

Marine Layer, Hydra, Red, Santa Cruz Mountains, CA | August West, Pinot Noir, 39
Russian River Valley | Fuil, Rua, Red Blend, Ballard Canyon, CA

PINOT PERFECTION

Delta, Pinot Noir, California | August West, Pinot Noir, Russian River Valley | 36
Marine Layer, Lyra, Pinot Noir, Sonoma Coast, CA

CALIFORNIA ELITE

Fuil Syrah, J+k Vineyard, Ballard Canyon | Marine Layer, Lyra, Pinot Noir, Sonoma 47
Coast, CA | Teeter Totter, Cabernet Sauvignon, Napa Valley

THE SWEETEST THING

Fanal Fine 'Rich' Madeira PT | Yalumba Antique Muscat 22
Warre's Fine White Porto

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

Mas Fi 'Brut' Cava, Barcelona, ES 11

Sauvignon Blanc

Fernlands, Sauvignon Blanc, Marlborough, NZ 10

Rose

Quinta das Arcas Rose, Vinho Verde, PT 10

Pinot Noir

Delta Pinot Noir, California 11

Cabernet Sauvignon

McCarthy Family Estate, Santa Cruz Mountains 13

BEER

Alvarado Street 'Mai Tai' IPA 8

IPA - Revision 'Reimagined' 6

Alvarado Street 'Monterey Beer' Lager Can 5

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 Scharffenberger Brut, Mendocino, CA	64 48
NV Louis Roederer, Champagne, FR 375ml	68 51
NV Catherine et Breton 'Dilettante' Brut Vouvray, FR	72 54
'16 Goat Bubbles Blanc De Noir, Santa Maria Valley, CA	80 60
'18 Malabaila, Nebbiolo D'Alba Rose, IT	88 66
NV K. Spiropoulos 'Ode Panos' Brut Moschofilero, GR	72 54
NV Goldeneye 'Brut' Rose North Coast, CA	80 60
'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 '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 Billecart-Salmon, Brut Rose, Champagne, FR	227 171

CHARDONNAY

'23 Peter Paul 'Bacigalupi' Chardonnay, Russian River, CA	76 57
'22 Quattro Theory, Chardonnay, Napa Valley, CA	72 54
'23 Alfaro Family 'Trout Gulch' Chardonnay, Santa Cruz, CA	68 51
'22 Breggo 'Ferrington Vineyard' Chardonnay, Anderson Vly.	68 51
'22 La Caladora Chardonnay, Vallagarina, IT	64 48
22 Grape Culture 'Sangiacomo' Sonoma County, CA	100 80
'23 Porterhouse, Chardonnay, Santa Cruz, CA	80 60
'24 Marine Layer, Aries, Chardonnay, Sonoma Coast	92 69
'20 Jean-Noel Fourmeaux, Russian River Valley, CA	213 160

INTERESTING WHITES & ROSE

'23 Malene, Central Coast, CA	56 42
'24 Materra Cunat 'Yamabuki' Albarino, Oak Knoll, CA	68 51
'24 Godeval, Godello, Valdeorras, SP	72 54
'23 Adelaida 'Anna's White' White blend	64 48
'24 Bedrock Wine Co, Sauvignon Blanc., Sonoma	64 48
'23 Quattro Theory Sauvignon Blanc, Napa Valley, CA	68 51
'24 Cherchi, Billia, Vermentino Di Sardegna, IT	60 45
'22 Cobb Dry Riesling, Sonoma Coast, CA	68 51
'22 Ovis, Sauvignon Blanc, Lake County	68 51
'23 Rudd Sauvignon Blanc, Mt. Veeder, CA	225 169

PINOT NOIR

'23 Vaughn Duffy, Russian River Valley, CA	72 54
'23 Peter Paul 'Mille Freres' Sonoma Coast, CA	76 57
'23 Marine Layer, Lyra, Pinot Noir, Sonoma Coast, 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

'24 Republica Red Blend, Valle del Maule, Chile	64 48
'21 Siete Fincas 'Secreto' Red Blend, Mendoza, AR	64 48
'23 MX Scielo Red Blend, Valle de Parras, MX	68 51
'22 Tenuta Di Arceno, Chianti Classico Reserva, IT	88 66

INTERESTING REDS

'22 Materra Cunat 'Midnight' Napa Valley, CA	68 51
'22 Quattro Theory Merlot, Napa Valley, CA	72 54
'22 Fuil Wines Syrah Ballard Canyon	96 72
'20 Atlas Peak, Super Tuscan Blend, Napa Valley	72 54
'22 Ty Caton 'Moon Mountain' Petite Sirah, Sonoma CA	72 54
'23 Sans Liege The Offering, Red GSM, Central Coast, CA	60 45
'23 Bedrock 'Evangelho Heritage' Red, Sonoma, CA	72 54
'22 Marine Layer, Hydra, Red Blend, Santa Cruz Mountains	100 75
'21 Peju, Merlot, Napa Valley, CA	140 105
'22 DAOU 'Seventeen Fourty' Cab Blend, Paso Robles, CA	161 141

CABERNET SAUVIGNON

'23 Peter Paul Cabernet Sauvignon, Napa Valley, CA	76 57
'22 Walking Tree Cabernet Sauvignon, Alexander Valley, CA	80 60
'22 Duckhorn, Cabernet Sauvignon, Napa Valley, CA	110 84
'22 Ty Caton, Cabernet Sauvignon, Sonoma, CA	88 66
'22 Textbook 'Reserve' Napa Valley	100 75
'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
'18 Stephanie Cabernet Sauvignon, Napa Valley, CA	120 90
'23 Caymus, Napa Valley, CA 1 Liter	180 135
'06 Montallegro, Santa Cruz Mountains, CA	206 155

LIBRARY WINES

'19 Paul Hobbs Pinot Noir Goldrock Estate Sonoma Coast	228 160
'13 Piper-Heidsieck 'Rare' Millesime, Champagne, FR	359 269
'19 Unwritten, Cabernet Sauvignon, Napa Valley	345 259
'17 Red Stitch, Cabernet Sauvignon, Napa Valley	210 158
'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
'21 Lail Vineyards 'J. Daniel Cuvee' Cab, Napa Valley, CA	495 369
'21 Devil's Proof Cima Ladera Farrow Ranch	420 336
'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 Favia Cabernet Sauvignon, Oakville, CA	460 345
'22 Cliff Lede Poetry Cabernet Sauvignon Napa Valley	560 469
'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 **
'19 Promontory, Napa Valley, CA	1400 **
'15 Chateau Petrus, Pomerol, FR	3700

** for on premise consumption only

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



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

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.
- 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.
- 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.

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
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

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
- BARREL - AGED RYE MANHATTAN** 19
Michter's Rye, Sweet Vermouth, Angostura Bitters.
- BARREL- AGED NEGRONI** 19
Uncle Val's Gin, Campari, & Sweet Vermouth
- APEROL SPRITZ** 17
Sparkling wine, Aperol, soda water, & an orange slice

BEER

- FROM OUR TAPS**
 - Laughing Monk 'Holy Ghost' German-Style Pilsner 10
 - Cellarmaker Cloudweaver Hazy IPA 12
 - Great Notion Mosca Mexican Lager 9
 - Alvarado Street Brewery Mai Tai IPA 10
 - Bend Dry Apple Cider 11
- 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
 - Alvarado Street "Monterey Beer" Lager 6
 - IPA - Revision 'Reimagined' 7
- NON-ALCOHOLIC BEER & WINE**
 - Kally Golden 'Sparkler' 15
 - Aplos Dragon Fruit Martini 14
 - Heaps "Normal" Half Day Hazy 8



BY THE GLASS

SPARKLING

- NV Mas Fi 'Brut' Cava, Barcelona, ES
- VARAxLG, Blanc de Blancs, Ancient Lakes, WA
- '24 Reeve Blanc De Noirs, Mendocino, CA
- Aplos, Dragon Fruit Martini non-alc Spritz 8 oz
- NV Kally, Golden Sparkler non-alc 187ml

WHITES & ROSES

- '24 Fernlands, Sauvignon Blanc, Marlborough, NZ
- '24 Elsa Bianchi Torrontés - Mendoza, AR**
- NV Fuil Ban, White Blend, Santa Ynez Valley, CA
- '24 Albino Rocca - Moscato D'Asti, IT
- '24 Saddleback, Sauvignon Blanc, Oakville, Napa Valley
- '24 Marine Layer, Aries, Chardonnay Sonoma Coast CA**
- '24 Rivers Marie, Chardonnay, Sonoma Coast, CA
- '25 Marine Layer, Carina, Rose, Sonoma Coast, CA
- '24 Quinta das Arcas 'Arca Nova' Rose, Vinho Verde, PT
- '25 Shake Ridge Ranch, Mourvedre Rose, Amador County**

REDS

- '25 Delta, Pinot Noir, California**
- '23 Marine Layer, Lyra, Pinot Noir, Sonoma Coast, CA
- '23 August West, Pinot Noir, Russian River Valley**
- '23 Fuil, Rua, Red Blend, Ballard Canyon, CA
- '22 Marine Layer, Hydra, Red, Santa Cruz Mountains, CA**
- '22 Fuil Syrah, J+k Vineyard, Ballard Canyon
- '23 Bramare, Malbec, Lujan De Cuyo, AR
- '22 Saddleback, Zinfandel, Calistoga, Napa Valley, CA
- '22 Teeter - Totter - Cabernet Sauvignon - Napa Valley
- '19 McCarthy Family, Cabernet Sauvignon Santa Cruz Mountains, CA

DESSERT WINES

- 'NV Warre's - Medium Dry - Fine White Porto
- Fanal Fine 'Rich' Madeira PT
- 'NV Yalumba Antique Muscat, Aus

MEMBERS ONLY

- '06 Montallegro, Cabernet Sauvignon, Santa Cruz Mountains, CA
- '23 Williams Seylem, Pinot Noir, Russian River Valley, CA
- '19 Vangone 'Estate' Cabernet Sauvignon, Napa Valley, CA

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

3oz | 5oz | 8oz

- 9 | 13 | 20
- 13 | 20 | 32
- 13 | 19 | 31
- 14
- 15

9 | 13 | 20

- 10 | 14 | 23**
- 11 | 16 | 26
- 10 | 15 | 25
- 12 | 17 | 28

15 | 23 | 37

- 13 | 20 | 32
- 13 | 20 | 32
- 10 | 14 | 23
- 10 | 15 | 25**

10 | 14 | 23

- 16 | 25 | 40
- 11 | 16 | 26**
- 13 | 19 | 31

16 | 25 | 40

- 15 | 23 | 37
- 13 | 20 | 32
- 13 | 19 | 31
- 16 | 25 | 40
- 12 | 18 | 30

1.5oz | 3oz

- 6 | 12
- 6 | 12
- 10 | 20

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.