

FLIGHTS

*** 3 oz pours of each selection

BLIND TASTING FLIGHT

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

40

POUR DU JOUR

Discover something new every day with our rotating wine flight!

MP

TINY BUBBLES

Mas Fi Cava, Spain | Reeve Blanc De Noirs, Mendocino
Vara x LG Blanc de Blancs, Ancient Lakes

35

CRISP CHILLS

Elsa Bianchi Torrontés, Mendoza | Fuil White Blend, Santa Ynez Valley
Von Buhl Armand 'Kabinett' Riesling, GR

32

ROSE ALL DAY

Marine Layer, Sonoma | Quinta das Arcas, Vinho Verde
Shake Ridge Ranch, Amador County

33

CHARDONNAY TAKE ME AWAY

Marine Layer 'Aries', Sonoma | La Caladora, Vallagarina
Rivers Marie, Sonoma

39

PINOT PERFECTION

Delta, California | August West, Russian River Valley
Marine Layer 'Lyra', Sonoma Coast

36

SUMMER SIPS

August West Pinot Noir, Russian River | Marine Layer 'Hydra' Red, Santa Cruz Mts.
Fuil Red Blend, Ballard Canyon

39

CALIFORNIA KNOWS HOW TO PARTY

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

39

THE SWEETEST THING

Fanal Fine 'Rich' Madeira, PT | Yalumba 'Antique' Muscat, AUS
Warre's Medium Dry 'Fine' White Porto

22

HAPPY HOUR

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

WINE

Cava

Mas Fi 'Brut' Cava, ES

11

Rose

Quinta das Arcas Rose, Vinho Verde, PT

10

Sauvignon Blanc

Fernlands, Marlborough, NZ

10

Pinot Noir

Delta Pinot Noir, California

11

Cabernet Sauvignon

McCarthy Family Estate, Santa Cruz Mountains

13

BEER

IPA

Revision 'Reimagined' IPA 12oz

6

Lager

Half Acre "Reef Knot" Lager

8

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
NV Mas Fi Brut Cava, Spain	52 39
NV Laird 'Brut' Rose, Napa Valley	54 41
'21 Private Property By Caraccioli Sparkling Brut Rose	54 41
NV Scharffenberger Brut, Mendocino, CA	64 48
'22 Onward, Sparkling Red Petillant Naturel, North Coast	68 51
'24 Reeve Blanc De Noirs, Mendocino, CA	76 57
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
NV Laurent Perrier Blanc De Blancs, Brut Champagne, FR	204 153
'13 Piper-Heidsieck 'Rare' Millesime Brut, Champagne, FR	359 269

CHARDONNAY

'22 La Caladora Chardonnay, Vallagarina, IT	64 48
'22 Quattro Theory Chardonnay, Napa Valley, CA	72 54
'21 Rivers Marie, Chardonnay, Sonoma Coast	80 60
'23 Porterhouse Chardonnay, Napa Valley	80 60
'21 Hestan Chardonnay, Napa Valley	88 66
'24 Marine Layer 'Aries' Chardonnay Sonoma Coast	91 69
'23 Flowers, Chardonnay, Sonoma Coast	100 75

SAUVIGNON BLANC

'24 Vaughn Duffy, Sauvignon Blanc, Russian River Valley	51 38
'24 Fernlands Sauvignon Blanc, Marlborough, NZ	52 39
'23 Quattro Theory Sauvignon Blanc, Napa Valley, CA	68 51
'24 Saddleback Sauvignon Blanc, Oakville, Napa Valley, CA	68 51
'22 Ovis 'High Valley' Sauvignon Blanc, Lake County, CA	68 51
'24 Illumination, Napa Valley, CA	96 72

INTERESTING WHITES & ROSES

'24 Quinta das Arcas 'Arca Nova' Rose, Vinho Verde, PT	56 42
'24 Cherchi, Billia, Vermentino Di Sardegna, IT	60 45
'24 Albino Rocca Moscato D'Asti, IT	60 45
'25 Shake Ridge Ranch Rose, Amador County, CA	60 45
'23 Adelaida Anna's White Paso Robles	64 48
'24 Von Buhl Armand 'Kabinett' Riesling, GR	64 48
NV Fuil Ban White Blend, Santa Ynez Valley, CA	64 48
'23 Eberle Viognier, Paso Robles, CA	68 51
'24 Materra Cunat 'Yamabuki' Albarino, Oak Knoll, CA	68 51
'22 Cobb Riesling, Sonoma Coast, CA	68 51
'23 Giornata Vermentino, Paso Robles, CA	72 54
'25 Marine Layer 'Carina' Rose, Sonoma Coast	80 60

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
'18 Adelaida 'The Don' Port-Style, Paso Robles, CA	93 70

PINOT NOIR

	on premise retail
'24 Yering Station 'Paddock Rise' Pinot Noir, Victoria, AUS	52 39
'23 August West Pinot Noir, Russian River Valley, CA	64 48
'21 Fuil 'Feile' Pinot Noir, Santa Ynez Valley CA	72 54
'23 Vaughn Duffy Pinot Noir, Russian River Valley	72 54
'23 Peter Paul 'Mille Freres' Pinot Noir, Sonoma Coast, CA	76 57
'23 Walt 'Blue Jay', Anderson Valley, CA	80 60
'23 Breggo Ferrington, Pinot Noir, Anderson Valley	80 60
'19 Hestan 'Vincent Christopher' Pinot Noir, Sonoma, CA	95 72
'22 Typicite 'Dutton Ranch' Pinot Noir, Russian River Valley	100 75
'21 Cobb Wines 'Doc's Ranch' Vineyard, Sonoma	160 120

INTERESTING REDS

'18 Porterhouse Petite Verdot, Napa Valley	68 51
'23 Bedrock 'Evangelho Heritage' Red, Contra Costa, CA	72 54
'22 Ty Caton 'Upper Bench' Merlot, Sonoma County, CA	72 54
'22 Vaughn Duffy 'Bacigalupi' Zinfandel, Russian River	72 54
'23 Fuil, Rua, Red Blend, Ballard Canyon, CA	76 57
'22 Saddleback Zinfandel, Calistoga, Napa Valley, CA	76 57
'22 Textbook Merlot, Napa Valley, CA	80 60
'21 Saddleback Rancher's Red, Napa Valley, CA	80 60
'22 Ovis 'High Valley' Petit Verdot, Lake County, CA	88 66
'22 Fuil Wines Syrah, Ballard Canyon, CA	91 69
'22 Marine Layer 'Hydra' Red blend, Santa Cruz Mtns.	100 75

WORLDLY REDS

'20 Domaine Rochevine Syrah, Saint Joseph, FR	60 45
'24 Republica Red Blend, Valle del Maule, Chile	64 48
'21 Siete Fincas 'Secreto' Red Blend, Mendoza, AR	64 48
'21 Berta Valganon 'Seleccion Natural' Rioja Alta, ES	72 54
'23 Bramare Malbec, Lujan de Cuyo, Mendoza, AR	80 60
'24 Zafeirakis, Limniona, Tyrnavos, GR	88 66

CABERNET SAUVIGNON

'18 McCarthy Family Estate, Santa Cruz Mountains, CA	72 54
'23 Peter Paul Cabernet Sauvignon, Napa Valley, CA	76 57
'22 Walking Tree Cabernet Sauvignon, Alexander Valley, CA	80 60
'19 Materra Cunat 'Hidden Block', Oak Knoll, CA	88 66
'22 Teeter Totter Cabernet Sauvignon, Napa Valley, CA	100 75
'22 Duckhorn, Napa Valley, CA	112 84
'18 Stephanie Cabernet Sauvignon Napa Valley, CA	120 90
'23 Caymus, Napa Valley, CA 1 Liter*	180 135

LIBRARY WINES

'19 Melka 'CJ' Cabernet Sauvignon, Napa Valley, CA	175 132
'23 Vangone Cabernet Sauvignon, Napa Valley, CA	365 315
'21 Favia 'Cerro Sur' Red Blend, Napa Valley, CA	420 345
'21 Lail Vineyards 'J. Daniel Cuvee' Cab, Napa Valley, CA	495 369
'23 Paul Hobbs 'Cuvee Augustina' Pinot Noir, Russian Riv.	305 228
'22 Antica Terra 'Exquisite Corpse' Willamette Valley, OR	450 339
'23 Rudd Sauvignon Blanc, Mt. Veeder, Napa Valley, CA	225 185
'20 Chateau Hosanna, Pomerol, FR	400 300



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

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.

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

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
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

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
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Portobello Pesto mozzarella, portobellos, cremini, arugula, balsamic glaze	19
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Combo mozzarella, pesto, pepperoni, onion, mushroom, red & yellow bell pepper, tomato, basil & parmesan	22
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Medjool Date, Bacon & Blue mozzarella, blue cheese, medjool dates, bacon, caramelized onion & honey	19
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Rootstock mozzarella, artichoke hearts, tomato, basil, cremini mushrooms & balsamic glaze	19
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Burrata Caprese marinated cherry, tomatoes, pesto, fresh burrata, topped with basil and red pepper flakes.	19
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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
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Chicken Pesto triple cream brie, pickled onion, tomato, dressed spring mix and basil aioli	18
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DESSERT

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

BY THE GLASS

- '23 William's Selyem, Pinot Noir, Sonoma Coast
- '21 Realm 'The Bard' Bordeaux Blend, Napa Valley, CA
- '23 Vangone Cabernet Sauvignon, Napa Valley, CA

MEMBERS ONLY FLIGHT

BEER

FROM OUR TAPS

- Alvarado Street Brewery 'Cold Pressed' Hazy IPA
- Laughing Monk 'Holy Ghost' Pilsner
- Alvarado Street Brewery Mai Tai IPA
- Half Acre 'HA Light' Lager

coming soon...

- Alvarado Street Brewery 'Tire Service West Coast IPA

BEER FLIGHT

Choose 3, six ounce pours

CANS & BOTTLES

- Half Acre "Reef Knot" Lager
- Barebottle 'Dream Waves' Helles Lager
- Revision 'Reimagined' IPA
- Alvarado Street Monterey Lager 12oz
- Original Pattern 'Enter Haze' Hazy IPA
- Best Day Non-Alcoholic Beer

NON-ALCOHOLIC

- Kally, Non-Alcoholic Golden Sparkler 187ml
- Best Day Non-Alcoholic Beer
- Aplos, Negroni non-alc Spritz 8 oz
- Aplos, Dragon Fruit Martini non-alc Spritz 8 oz**

1oz | 3oz | 5oz

- 12 | 36 | 60
- 17 | 51 | 84
- 21 | 63 | 105

138

- 12
- 10
- 10
- 9

11

MP

- 10
- 10
- 7
- 6
- 12
- 7

- 15
- 7
- 14
- 14**

BY THE GLASS

SPARKLING

- NV Mas Fi Brut Cava, Spain
- VARAxLG, Blanc de Blancs, Ancient Lakes, WA
- '24 Reeve Blanc De Noirs, Mendocino, CA
- Aplos, Negroni non-alc Spritz 8 oz
- 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
- '24 Saddleback Sauvignon Blanc, Oakville, Napa Valley, CA
- NV Fuil Ban White Blend, Santa Ynez Valley, CA
- '24 Von Buhl Armand 'Kabinett' Riesling, GR
- '22 La Caladora Chardonnay, Vallagarina, IT
- '24 Rivers Marie Chardonnay, Sonoma Coast
- '24 Marine Layer 'Aries' Chardonnay, Sonoma Coast, CA
- '24 Quinta das Arcas 'Arca Nova' Rose, Vinho Verde, PT
- '25 Marine Layer 'Carina' Rose, Sonoma Coast, CA
- '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, CA
- '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, CA
- '23 Bramare Malbec, Lujan De Cuyo, AR
- '22 Saddleback Zinfandel, Calistoga, Napa Valley, CA
- '19 McCarthy Family Cabernet Sauvignon, Santa Cruz Mountains, CA
- '22 Teeter Totter Cabernet Sauvignon, Napa Valley, CA

DESSERT WINES

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

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

3oz | 5oz | 8oz

- 9 | 13 | 20
- 13 | 20 | 32
- 13 | 19 | 29
- 14
- 14
- 15

- 9 | 13 | 20
- 10 | 14 | 23**
- 12 | 17 | 28
- 11 | 16 | 26
- 11 | 16 | 26**
- 11 | 16 | 26
- 13 | 20 | 32
- 15 | 23 | 37**
- 10 | 14 | 23
- 13 | 20 | 32**
- 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
- 12 | 18 | 30
- 16 | 25 | 40

1.5oz | 3oz

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

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.