

# 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  
Le 45 Cremant Brut Rose, Bordeaux

33

## CRISP CHILLS

Elsa Bianchi Torrontés, Mendoza | Fuil White Blend, Santa Ynez Valley  
Laird Pinot Grigio, Los Carneros

30

## ROSE ALL DAY

Bodegas Breca Rosé of Garnacha, Calatayud | Quinta das Arcas, Vinho Verde  
Shake Ridge Ranch, Amador County

29

## CHARDONNAY TAKE ME AWAY

Marine Layer 'Aries', Sonoma | Tyler, Santa Barbara County  
Rivers Marie, Sonoma

39

## PINOT PERFECTION

Delta, California | Tyler, Santa Barbara County  
Aston, Sonoma Coast

33

## SUMMER SIPS

Union Sacre Orange Wine, Central Coast | Aston Pinot Noir, Sonoma Coast  
Marine Layer 'Hydra' Red, Santa Cruz Mts.

38

## CALIFORNIA KNOWS HOW TO PARTY

Tyler Pinot Noir, Santa Barbara County | Fuil Syrah, Ballard Canyon  
McCarthy Family Cabernet Sauvignon, Santa Cruz Mts.

38

## THE SWEETEST THING

Adelaida 'The Don' Port-Style, Paso | Yalumba 'Antique' Muscat, AUS  
Warre's Medium Dry 'Fine' White Porto

25

# 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
'21 Private Property By Caraccioli Sparkling Brut Rose	54   41
NV Scharffenberger Brut, Mendocino, CA	64   48
Le 45 Cremant Brut Rose, Bordeaux, FR	64   48
'22 Onward, Sparkling Red Petillant Naturel, North Coast	68   51
'24 Reeve Blanc De Noirs, Mendocino, CA	76   57
NV Westborn 'Perpetual Reserve', North Coast, CA	104   78
'13 Piper-Heidsieck 'Rare' Millesime Brut, Champagne, FR	359   269

## CHARDONNAY

'23 Tyler Chardonnay, Santa Barbara County, CA	64   48
'22 La Caladora Chardonnay, Vallagarina, IT	64   48
'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 Fernlands Sauvignon Blanc, Marlborough, NZ	52   39
'24 Saddleback Sauvignon Blanc, Oakville, Napa Valley, CA	68   51
'24 Illumination, Napa Valley, CA	96   72

## INTERESTING WHITES & ROSES

'24 Laird Pinot Grigio, Los Carneros, CA	52   39
'24 Bodegas Breca Rosé de Garnacha, Calatayud, ES	52   39
'24 Quinta das Arcas 'Arca Nova' Rose, Vinho Verde, PT	56   42
'24 Elsa Bianchi Torrontés, Mendoza, AR	56   42
'25 Shake Ridge Ranch Rose, Amador County, CA	60   45
'24 Union Sacre '40 days' Orange, Central Coast, 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
'24 Materra Cunat 'Yamabuki' Albarino, Oak Knoll, CA	68   51
'23 Giornata Vermentino, Paso Robles, CA	72   54
'25 Marine Layer 'Carina' Rose, Sonoma Coast	80   60

## DESSERT WINES

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
'23 Tyler Pinot Noir, Santa Barbara County, CA	64   48
'21 Fuil 'Feile' Pinot Noir, Santa Ynez Valley CA	72   54
'23 Aston Pinot Noir, Sonoma Coast, CA	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
'22 Typicite 'Dutton Ranch' Pinot Noir, Russian River Valley	100   75
'23 Marine Layer, Lyra, Pinot Noir, Sonoma	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

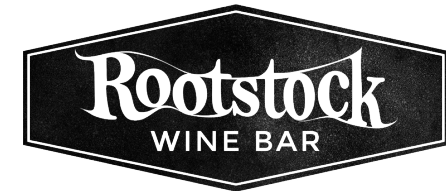
'23 Lafage Cuvée Nicolas Grenache, Côtes Catalanes, FR	64   48
'24 Republica Red Blend, Valle del Maule, Chile	64   48
'21 Berta Valganon 'Seleccion Natural' Rioja Alta, ES	72   54
'23 Bramare Malbec, Lujan de Cuyo, Mendoza, AR	80   60
'24 Zafeirakis, Limniona, Tyrnavos, GR	88   66

## 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
'22 Bella Union Cabernet Sauvignon, Napa Valley, CA	120   90
'23 Caymus, Napa Valley, CA <b>1 Liter*</b>	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

<b>2X2</b> select 2 meats and 2 cheeses	36
<b>3X3</b> select 3 meats and 3 cheeses	54
<b>5X5</b> 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.
- 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.

## BITES

<b>Castelvetrano Olives</b>	9
<b>Castelvetrano Olive Tapenade</b>	10
<b>Bruschetta Trio</b> w/ seasonal toppings **nuts	16
<b>Bacon Balsamic Deviled Eggs</b>	16
<b>Stuffed Mushrooms</b> goat cheese, pecan, bacon	11
<b>Sweet Ponzu Shishito Peppers</b> w/garlic and leeks	13
<b>Prosciutto Wrapped Dates</b> blue cheese & almond	13
<b>Spiced Nuts</b>	9
<b>Seasoned Burrata</b> w/olive oil and tomato	16
<b>Portobello Sliders</b> bell pepper, tomato, arugula	16
<b>Empanada Trio</b> w/chimichurri	22

## SALAD

\*add grilled chicken breast or prosciutto +6

<b>Burrata</b> strawberries, pears, wild arugula, spiced nuts, burrata cheese & onion vinaigrette	22
<b>Rootstock Cobb</b> 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

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

<b>Prosciutto &amp; Pear</b> with laura chenel goat cheese, fig jam, arugula & an onion vinaigrette	19
<b>Chicken Pesto</b> triple cream brie, pickled onion, tomato, dressed spring mix and basil aioli	18

## DESSERT

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

# 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
- Great Notion 'Rice 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
- Le 45 Cremant Brut Rose, Bordeaux, FR**
- '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, ORANGE

- '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 Laird Pinot Grigio, Cold Creek Ranch, Los Carneros, CA**
- '23 Tyler Chardonnay, Santa Barbara County, CA**
- '24 Rivers Marie Chardonnay, Sonoma Coast
- '24 Marine Layer 'Aries' Chardonnay, Sonoma Coast, CA
- '24 Quinta das Arcas 'Arca Nova' Rose, Vinho Verde, PT
- '24 Bodegas Breca Rosé of Garnacha, Calatayud, ES**
- '25 Shake Ridge Ranch Mourvedre Rose, Amador County
- '24 Union Sacre '40 days' Orange Wine, Central Coast, CA**

## REDS

- '25 Delta Pinot Noir, California
- '23 Tyler Pinot Noir, Santa Barbara County, CA**
- '23 Aston Pinot Noir, Sonoma Coast, CA**
- '22 Marine Layer 'Hydra' Red, Santa Cruz Mountains, CA
- '22 Fuil Syrah, J+k Vineyard, Ballard Canyon, CA
- '23 Lafage Cuvée Nicolas Grenache, Côtes Catalanes, FR**
- '23 Bramare Malbec, Lujan De Cuyo, AR
- '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
- '18 Adelaida 'The Don' Port-Style, Paso Robles, CA**
- Yalumba 'Antique' Muscat, Australia

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

## 3oz | 5oz | 8oz

- 9 | 13 | 20
- 11 | 16 | 26**
- 13 | 19 | 29
- 14
- 14
- 15

- 9 | 13 | 20
- 10 | 14 | 23
- 12 | 17 | 28
- 11 | 16 | 26
- 9 | 13 | 20**
- 11 | 16 | 26**
- 13 | 20 | 32
- 15 | 23 | 37
- 10 | 14 | 23
- 9 | 13 | 20**
- 10 | 15 | 25
- 10 | 15 | 24**

- 10 | 14 | 23
- 11 | 16 | 26**
- 12 | 18 | 30**
- 16 | 25 | 40
- 15 | 23 | 37
- 10 | 15 | 24**
- 13 | 20 | 32
- 12 | 18 | 30
- 16 | 25 | 40

## 1.5oz | 3oz

- 6 | 12
- 9 | 18**
- 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.