

FLIGHTS

*** 3 oz pours of each selection

WHISKEY FLIGHT ** 3/4 OZ POURS**
Michter’s 10 YR Straight Rye | STAGG Jr. Barrel Proof Kentucky Bourbon 44
I Hancock’s President’s Reserve Bourbon

BLIND TASTING FLIGHT 35
Enjoy a mystery selection of wine and guess the varietals!

POUR DU JOUR 35
Discover something new every day with our rotating wine flight!

TINY BUBBLES 32
Mas Fi ‘Brut’ Cava, ES |NV Daheuiller, Cremant de Loire Brut
| Balleto Brut Rose, Russian River Valley, CA

SUMMER SIPS 28
Chateau Pajzos, Dry Furmint, Tokaji, HU | Union Sacre, Edelzwicker Skin Contact
White, Central Coast, CA | Catena, White Clay – Semillón/Chenin AR

GOLDEN HOUR 33
McCarthy Family Chardonnay, Sta Mountains, CA | Quinta das Arcas
‘Arca Nova’ Rose, PT | Union Sacre 40 days Orange, Central Coast, CA

PINOT PERFECTION 41
Delta, Pinot Noir, California, | Walt, Pinot Noir, Sta Rita Hills
Donum Pinot Noir, Carneros, CA

SUMMER REDS 35
Walt, Pinot Noir, Sta Rita Hills | Union Sacre Carbonic Sangiovese,
Central Coast, CA | Union Sacre, Cabernet Sauvignon, Paso Robles

CALIFORNIA KNOWS HOW TO PARTY 40
BACA ‘Cats Cradle’ Zinfandel, Rockpile, Sonoma County | Assiduous Malbec
Sta Mountains, CA | Domaine Eden Cabernet Sauvignon, Sta Cruz Mountains, CA

THE SWEETEST THING 26
Santa Julia Tardío, Late Harvest, Torrontés, AR | Tin Cross, Amore,
Pine Mountain - Cloverdale Peak | NV Yalumba ‘Antique’ Muscat, Australia

HAPPY HOUR

Tuesday through Friday - happy hour menu 3-5pm
** happy hour is not available on holidays.

WINE

Cava
Mas Fi ‘Brut’ Cava, Barcelona, ES 11

Sauvignon Blanc
Savee Sea, 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
Alvarado Street Monterey Beer 12 oz 5
Half Acre Light Lager 12 oz 5

BITES

Tomato Bruschetta Trio 10
3 crostini topped with tomato bruschetta and goat cheese

Prosciutto Wrapped Dates 11
with blue cheese & almonds

Stuffed Mushrooms 8
filled with goat cheese, bacon, & pecan

Rootstock Flatbread 10
mozzarella, mushroom, artichoke, tomato, balsamic

Monte Sereno Flatbread 10
goat cheese, prosciutto, pear, onion, arugula, balsamic

Date Bacon & Blue Flatbread 10
blue cheese, medjool dates, bacon, honey, onion

COCKTAILS, BEER & HAPPY HOUR

BOTTLES

BOTTLES

SPARKLING

	on premise retail
NV Louis Roederer, Champagne, FR	375ml 68 51
NV Veuve Fourny Et Fils, Premier Cru, Champagne	100 75
NV Catherine et Breton ‘Dilettante’ Brut Vouvray, FR	72 54
‘21 VARAx LG, Blanc De Blancs, California	80 60
‘24 Reeve, Blanc de Noirs, Mendocino, CA	76 57
‘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 Billecart-Salmon, Brut Rose, Champagne, FR	227 171

CHARDONNAY

‘22 Quattro Theory, Chardonnay, Napa Valley, CA	72 54
‘24 Rivers Marie Chardonnay, Snoma Coast, CA	80 60
‘22 Breggo Ferrington, Chardonnay, Anderson Valley, CA	60 45
‘21 Hestan, Chardonnay, San Francisco Bay, CA	88 66
‘24 McCarthy Family Estate, Santa Cruz Mountains	64 48
‘23 Reeve Septime, Chardonnay, Sonoma County, CA	80 60
22 Grape Culture ‘Sangiacomo’ Sonoma County, CA	100 80
‘22 La Cadalora, Chardonnay, Vallagarina, IT	64 48
‘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

‘24 Albino Rocca Moscato D’Asti, IT	60 45
‘24 Cotiere, Aligote, Santa Barbara County	64 48
‘22 Cobb Wines Riesling Abigail’s Vineyard, Sonoma	68 51
‘24 Ktima Zafeirakis, Limniona Rose, Tyrnavos, GR	60 45
‘24 Godeval, Godello, Valdeorras, ES	72 54
‘25 Shake Ridge Ranch, Mourvedre Rose, Amador County	60 45
‘25 Marine Layer ‘Carina’ Rose, Sonoma Coast	80 60
‘23 Rudd Sauvignon Blanc, Mt. Veeder, CA	225 169

PINOT NOIR

‘24 Yering Station Paddock Rise, AUS	52 39
‘23 Aston Pinot Noir Sonoma Coast, CA	72 54
‘24 Rivers Marie, Sonoma Coast, CA	80 60
‘23 Peter Paul ‘Mille Freres’ Sonoma Coast, CA	76 57
‘21 Cobb ‘Doc’s Ranch’ Sonoma Coast, CA	160 120

INTERNATIONAL REDS

‘20 Domaine Rochevine, Syrah, Saint Joseph, FR	60 45
‘23 Lafage Cuvée Nicolas Grenache Côtes Catalanes FR	60 45
‘21 Yering Station, Shiraz - Viognier, Yarra Valley, AUS	60 45
‘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

INTERESTING REDS

‘22 Materra Cumat ‘Midnight’ Napa Valley, CA	68 51
‘22 Saddleback Zinfandel, Calistoga, Napa Valley, CA	76 57
‘21 Saddleback, Rancher’s Red, Napa Valley	80 60
‘23 Bedrock ‘Evangelho Heritage’ Red, Sonoma, CA	72 54
‘21 Ovis, Petit Verdot, High Valley, Lake County, CA	88 66
‘23 Mending Wall ‘Mortar & Stone’ Red Blend	80 60
‘22 Quattro Theory - Merlot - Napa Valley, CA	72 54

CABERNET SAUVIGNON

‘18 McCarthy Family Estate, Santa Cruz Mountains, CA	72 54
‘23 Peter Paul Cabernet Sauvignon, Napa Valley, CA	76 57
‘20 Ovis, High Valley, Lake County, CA	88 66
‘21 Penfolds ‘Bin 704’ Napa Valley, CA	128 96
‘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
‘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 Favia ‘Cerro Sur’ Red, Napa Valley, CA	420 316
‘20 Chateau Hosanna, Pomerol, FR	400 300
‘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

‘24 Tin Cross, Amore, Pine Mountain - Cloverdale Peak	93 70
‘24 Santa Julia Tardío, Late Harvest, Torrontés	48 36
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 *nuts *add gluten free bread +8

2x2 Prosciutto San Daniele, Toscano salami, triple cream brie, truffle toma, served with Castelvetro olives, cornichons, dried apricots, Peppadew peppers, spiced nuts, and warm focaccia bread.	36
3x3 Calabrese, Prosciutto San Daniele, Toscano salami, Pecorino Romano, triple cream brie, truffle toma, served with Castelvetro olives, cornichons, dried apricots, Peppadew peppers, spiced nuts, and warm focaccia bread.	54

BITES

Truffle Chips served with shallot and chive creme fraiche	13
Pepper Poppers peppadew peppers with whipped goat cheese	12
Castelvetro Olives	9
Castelvetro 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

BITES

COCKTAILS

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

BEER

FROM OUR TAPS Laughing Monk ‘Holy Ghost’ German-Style Pilsner Alvarado Street ‘Cold Pressed’ Hazy IPA Half Acre ‘HA Light’ Lager Alvarado Street Brewery Mai Tai IPA Bend Dry Apple Cider	10 12 9 10 11
CRAFT CANS & BOTTLES Alvarado Street “Cold Pressed” Hazy IPA 16oz Great Notion Counting Rings WCIPA 16oz Cellarmaker Terpene DIPA 16oz Alvarado Street Monterey Beer Lager 12 oz Half Acre Light Lager 12 oz	12 12 13 6 6
NON-ALCOHOLIC BEER & WINE Kally Golden ‘Sparkler’ Kally Rose ‘Sparkler’ Aplos ‘Sparkler’ Dragon Fruit Martini Aplos ‘Sparkler’ Mandora Negroni’ Aplos ‘Sparkler’ Ume’ Del Cielo Norale Mexican Style Brew	15 15 14 14 14 8

BY THE GLASS

SPARKLING

NV Mas Fi ‘Brut’ Cava, Barcelona, ES
NV Daheuiller, Cremant de Loire Brut, FR
‘19 Balleto Brut Rose, Russian River Valley, CA

WHITES, ORANGES & ROSES

‘25 Savee Sea, Sauvignon Blanc, Marlborough, NZ
‘23 Details by Sinegal, Sauvignon Blanc, Sonoma, CA
‘25 Union Sacre, Edelzwicker Skin Contact White, Central Coast, CA
‘24 Rivers Marie, Chardonnay, Sonoma Coast, CA
‘25 McCarthy Family Chardonnay, Sta Mountains, CA
‘23 Chateau Pajzos, Dry Furmint, Tokaji, HU
‘24 Catena White Clay – Semillón/Chenin, Luján de Cuyo
‘24 Quinta das Arcas ‘Arca Nova’ Rose, Vinho Verde, PT
‘24 Union Sacre, 40 days, Orange, Central Coast, CA

REDS

‘25 Delta, Pinot Noir, California
‘23 Walt, Pinot Noir, Sta Rita Hills
‘23 Donum, Pinot Noir, Carneros, CA
‘25 Union Sacre Carbonic Sangiovese, Central Coast, CA
‘22 BACA ‘Cats Cradle’ Zinfandel, Rockpile, Sonoma County
‘24 Assiduous, Blackridge, Malbec, Sta Mountains, CA
‘23 Corazon del Sol Cabernet Franc, Uco Valley, Mendoza, AR
‘24 Union Sacre, Cabernet Sauvignon, Paso Robles
‘21 Domaine Eden, Cabernet Sauvignon, Sta Cruz Mountains, CA
‘20 McCarthy Family, Cabernet Sauvignon Sta Mountains, CA

DESSERT WINES

‘24 Santa Julia Tardío, Late Harvest, Torrontés, AR
‘24 Tin Cross, Amore, Pine Mountain - Cloverdale Peak, CA
NV Yalumba ‘Antique’ Muscat, Australia

MEMBERS ONLY

‘19 Vangone ‘Estate’ Cabernet Sauvignon, Napa Valley, CA

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

3oz | 5oz | 8oz

9 | 13 | 20
11 | 17 | 28
12 | 17 | 28

9 | 13 | 20

10 | 15 | 25
9 | 13 | 21
13 | 20 | 32
11 | 16 | 26
9 | 13 | 20
10 | 14 | 23
10 | 14 | 23
10 | 15 | 25

10 | 14 | 23

15 | 22 | 36
16 | 25 | 40
10 | 14 | 23
12 | 18 | 30
13 | 20 | 32
11 | 17 | 28
10 | 15 | 25
15 | 23 | 37
12 | 18 | 30

1.5oz | 3oz

6 | 12
9 | 18
10 | 20

1oz | 3oz | 5oz

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.