DROUMAVALLA

WINE

| Bubbles – \$12/Glass | |
|-------------------------------------|-------|
| 2019 Droumavalla Blanc de Blancs | _\$42 |
| White - \$8/Glass | |
| 2019 Winery 32 Chardonel | _\$28 |
| 2017 Winery 32 Being Koi | \$24 |
| 2016 Winery 32 Petit Manseng | \$25 |
| 2016 Winery 32 Gloria's Sunshine | _\$24 |
| 2015 Winery 32 Petit Manseng | _\$25 |
| Rosé – \$8/Glass | |
| 2019 Winery 32 Rosé | _\$18 |
| Red – \$10/Glass | |
| 2019 Winery 32 Chambourcin | _\$20 |
| 2017 Winery 32 Merlot | _\$22 |
| 2017 Winery 32 Cabernet Franc | \$32 |
| 2017 Winery 32 Petit Verdot | _\$32 |
| 2017 Winery 32 Petit Verdot Reserve | _\$34 |

Dessert

| Gloria Elite 375ml | _\$24 |
|----------------------|-------|
| Gloria Peach Dessert | \$18 |

DROUMAVALLA

FOOD

| Baguette | \$6 |
|--|--------|
| Black Bean Hummus | _\$7.5 |
| Tender black beans blended with lime juice, cumin, and tahini. | |
| San Marzano Tomato Soup | \$9.5 |
| DOP Tomatoes from the Campania region of Italy. The rich volcanic soil provides a unique, less acidic flavor that is the envy of the world. | |
| Smokehouse Chili | \$10.5 |
| A hearty mix of beef, pork, black beans, and tomatoes. | |
| BBQ Chicken Flatbread | \$10 |
| Focaccia bread topped with tender BBQ rubbed chicken breast, signature BBQ sauce, and roasted red onion. Fontina cheese and cilantro bring the whole thing together. | |
| Tomato, Garlic, Olive Flatbread | _\$10 |
| Fluffy sun-dried tomato pesto focaccia bread stuffed with focaccia cheese and topped with fresh grape tomatoes, roasted garlic, and kalamata olives. | |
| Mediterranean Grain Bowl with Grilled Chicken | \$12 |
| Chilled pearled barley, quinoa, and brown rice complimented by wilted baby kale, roasted tomatoes and onions, and cucumbers. Lemony chicken and a bright tahini-yogurt dressing give it the perfect finish. | |
| Roasted Turkey Club | \$14 |
| Sliced turkey breast, smoked bacon, provolone cheese, lettuce, tomato, on a soft roll served with mustard and basil mayonnaise. | |