

LIGHT BITES & DELIGHTS

TAPAS

French Brie & Fig Crostini - 16

*Imported French brie and fig jam. Garnished with sliced almonds and a side of grapes.
Pairs excellent with a sharp Chardonnay.*

Marinated Olives - 10

Marinated kalamata & castelvetrano olives blended with feta and red pepper flakes. Pairs well with bright, craps and dry Sauvignon Blanc, Vihno Verde or Rosé.

Olive Tapenade Hummus - 12

Tapenade of Kalamata and green olives, capers, roasted bell peppers, garlic and steamed chickpeas. Served with vegetables. Pairs excellent with a Malbec or Cabernet Sauvignon. Add crostini + 3

Classic Bruschettas - 14

Fresh mozzarella, cherry tomatoes, garlic, olives, basil & balsamic glaze over toasted baguettes. Pair with Shiraz.

Coconut Shrimp - 16

Eight shrimp served on a bed of arugula and a side of apricot chili sauce. Recommended with a Pinot Grigio.

Patatas Bravas - 14

Sautéed potatoes in smoked paprika and garlic blend. Drizzled in our spicy Iberia sauce and chives. Complimented best by an Albariño or Vihno Verde.

Burrata & Roasted Garlic Tomato - 16

*A true delicacy! served with garlic crostini.
Pairs excellent with a Pinot Noir or Shiraz*

Prosciutto Bruschettas - 16

*Burrata baked on garlic crostini, with crispy prosciutto, topped with arugula and shaved parmesan.
Complimented perfectly by a Sauvignon Blanc, Merlot, or Cabernet Sauvignon.*

Tapa de Vino - 10

*A mini charcuterie lid to top your glass of wine.
Your choice between sweet or savory.*

ARTISAN PIZZA

Fig Prosciutto -16

Fig preserve, mozzarella-provolone and baked prosciutto, topped with arugula and shaved parmesan. This delicate combination pairs with a light Italian wine.

Margherita - 15

*An olive oil & garlic blend infuse the base of a thin flatbread crust, topped with fresh mozzarella, tomatoes, & sea salt.
Recommended with a Pinot Grigio or Pinot Noir.*

Mediterranean - 16

*Basil pesto, garlic, fresh mozzarella, shallots, kalamata olives, sun-dried tomatoes, feta cheese, & red pepper flakes.
Pairs well with oaked white wine.*

Pepperoni - 12

*Mozzarella-provolone topped with goat cheese and hot honey drizzle. Try it with a bold shiraz!
Add pickled jalapeño + 1.75*

Monte Alteza - 16

Spanish chorizo, pepperoni, and prosciutto over mozzarella-provolone. Topped with marinated Kalamata olives and red pepper flakes. Perfectly pairs with a Spanish Tempranillo or Argentinian Malbec!

Spinach & Feta - 15

*A white base topped with mozzarella-provolone, feta, shallots, garlic, spinach and olive oil drizzle. Add chicken + 3
Recommended with a light crisp white wine.*

Vaquero - 16

*Sweet honey bbq base topped with mozzarella, provolone, honey glazed chicken, arugula & shaved parmesan.
Pairs well with an earthy Malbec.*

Three Cheese Alfredo - 15

*A creamy homemade alfredo sauce, mozzarella, provolone parmesan, spinach, shallots and roasted garlic & thyme.
Best paired with a Pinot Grigio, or Sauvignon Blanc.
Add chicken + 3*

MADE WITH LOVE AND THE FINEST QUALITY INGREDIENTS

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SALADS

Strawberry Arugula Salad - 16

Baby arugula, strawberries, blueberries, apples, almonds, feta and shallots topped with raspberry vinaigrette.

Caprese Salad - 14

*Grape tomatoes, mozzarella, basil and balsamic glaze.
Served with garlic crostini.*

Cranberry Pecan Salad - 16

Mixed greens, apples, dried cranberry, dried figs, grapes, feta & pecan, with raspberry vinaigrette.

Greek Salad - 14

Fresh cucumbers, shallots, feta, kalamata olives, grape tomatos and an olive oil drizzle.

Soup & Salad Combo - 16

A soup and salad of choice (8 ounce servings)

CHARCUTERIE & DELI

French Garden - 32

French Brie, Havarti, fig preserve, dried & fresh fruits, chocolate covered almonds, prosciutto & pepperoni.

Pipe Creek Sunset - 32

Chipotle gouda, jalapeño pepper jack, salami, pepperoni & Spanish chorizo, fresh fruits, olives & salted almonds.

Chicken Pot Pie Soup - 10 (8oz) | 14 (16oz)

*Patatos, carrots, celery, peas, onion & light cream sauce!
Served with sliced baguettes.*

Abuelita's Chicken Salad - 14

Made with celery, cranberries, grapes, green onions, apples, dill pickles, dijon sauce and your choice of chips!

El vino es poesia en una botella

NON-ALCOHOLIC

Mocktails - 8

"Non-alcoholic, hand-crafted beverages"

*Lime Margarita
Pina Colada
Shirley Temple
Lemon Lavender Martini
Sangria*

Soft Beverages - 3

*Coca Cola, Diet Coke, Dr. Pepper & Sprite
Club Soda, Ginger Ale
Coffee (Regular)*

DESSERT

Tiramisu - 9

Ladyfinger biscuits soaked in espresso, layered between rich mascarpone cream and dusted with cocoa.

Basque Cheesecake - 10

Crafted with cream cheese, heavy cream, eggs, and a caramelized exterior, our soufflé'd cheesecake is the lightest and most delectable of all cheesecakes.

Tuscan Citrous Cake - 10

Made with extra virgin olive oil, cage-free eggs, lemon with orange juice and zest to add a citrus punch, and glaze to shimmer like the Italian sunset.