

# VINO & VIBES

## COFFEE BAR

Dessert Oasis, Rochester

|                             |      |
|-----------------------------|------|
| House brew                  | 2.85 |
| Espresso                    | 2.5  |
| Espresso tonic              | 4    |
| Americano                   | 2.5  |
| Macchiato                   | 2.95 |
| Cortado                     | 2.95 |
| Cappuccino                  | 3.5  |
| Latte                       | 3.75 |
| Lavender raf.               | 5.5  |
| Extra shot espresso (+0.75) |      |
| Make it flavored (+0.60)    |      |
| Milk: whole, oat (+1.00)    |      |
| Decaf espresso available    |      |

## LEAVES & FLOWERS

Eli Tea, Birmingham

|  |     |
|--|-----|
| Genmaicha (japanese green tea blended with toasted rice) [org]                 | 3.5 |
| Black Rose (south indian black tea, rose petals)                               | 3.5 |
| Peach White (white tea, jasmine, rose & hibiscus petals, peach extract)        | 3.5 |
| Lemon Lavender Sage (lemongrass, sage, lavender, rose, cornflower) [cf]        | 3.5 |
| Indian Chai Latté (assam black tea, ginger, cinnamon cardamom, pepper, cloves) | 4   |
| Matcha Latté   | 4   |
| Ice Tea (traverse city cherry festival) [cf]                                   | 3.5 |

## HOLD THE ALCOHOL

|   |   |
|---|---|
| Sangria (cranberry-grape juice, fruit, club soda, orange juice) | 4 |
| Mojito (lime juice, simple syrup, sparkling water)              | 4 |
| Mimosa (orange juice, club soda, simple syrup)                  | 4 |
| Coke, diet coke, sprite (free refills)                          | 3 |
| Lemonade (free refills)   | 3 |
| Ginger beer, ginger ale (free refills)                          | 3 |
| San Pellegrino  | 3 |
| Acqua Panna   | 3 |

happy hour Tue - Thu 3-6

\$0 corkage fee Tue\*

1/2 off wine bottles Wed\*

ladies' night Thu 7-10

brunch Sun 11-4

corkage fee \$20\*

\*restrictions may apply,  
ask your server for more info

Consuming raw or undercooked food items may increase your risk of food borne illness.  
Please alert us if you have any food sensitivities or allergies.

## CHEESE & CHARCUTERIE

Mix and match - 1/\$7, 3/\$16, 6/\$24

- Manchego / sheep, SP
- Montchevre Garlic & Herb / goat, WI
- Truffle Gouda / cow, NL
- Drunken Goat / goat, SP
- Triple Cream / cow, FR
- Pecorino Toscano / sheep, IT
- Sopressata, US
- Chorizo Picante, SP
- Prosciutto di Parma, IT
- Old Forest Salami, CA
- Mustard Seed Salami, CA

All boards are served with bread, crackers, fig jam and nuts.  
Add for \$1: dark ale mustard / balsamic onion jam.  
Add for \$2: roasted tomatoes / artichokes / fig & almond cake.  
GF crackers available upon request.

## SMALL PLATES

|  |      |
|--|------|
| Olives   | 5    |
| Marcona almonds  | 5    |
| Fresh baked bread with EVOO & truffle salt                               | 3    |
| Spanish anchovies  | 7    |
| Harvest board (hummus with a selection of gourmet offerings)             | 15   |
| Burrata salad (arugula, roasted tomatoes, walnuts, red wine vinaigrette) | 13   |
| Baked brie (honey, walnuts, fresh baguette)                              | 14   |
| BLK truffle fries with housemade parmesan aioli                          | 6    |
| Grilled cheese (ciabatta with gouda, white & yellow cheddar)             | 10.5 |
| Add cheese or charcuterie (+4.00)  |      |

## PANINI

On GF bread (+3.00)

|   |    |
|---|----|
| Chicken & mozzarella (roasted chicken, mozzarella, spring mix, sun-dried tomatoes, truffle aioli)               | 12 |
| Veggie with garlic & herb (cucumbers, tomatoes, garlic & herb cheese, gouda, arugula, sun dried tomatoes aioli) | 12 |
| no substitutions please   |    |

## AFTERS

|   |    |
|---|----|
| Cheesecake  | 8  |
| Cookies & tawny port (warm macadamia and white chocolate chip cookies paired with menéres port tawny) | 10 |
| Chocolate truffle cake [gf]   | 8  |
| Sorbet (blood orange /lemon)  | 6  |
| Butter pecan ice cream  | 5  |

# VINO & VIBES

## BUBBLES

|   |       |
|---|-------|
| Borgo Maragliano <b>sweet &amp; bubbly (brachetto)</b> Piedmont, IT . . . . .     | 40    |
| Poquito <b>big moscato</b> 375ml Valencia, SP . . . . .                           | 8/15  |
| Ca' Furlan <b>prosecco</b> Veneto, IT . . . . .                                   | 9/32  |
| F. Besson <b>rose of gamay (traditional method)</b> Beaujolais, FR [org]. . . . . | 48    |
| Huber <b>rose of pinot noir &amp; zweigelt</b> Traisental, AT [s+v]. . . . .      | 11/40 |
| Birichino <b>pét-nat of malvasia bianca</b> Monterey, CA [bio+org]. . . . .       | 58    |
| Patton Valley <b>pét-nat of riesling</b> Willamette Valley, OR [org] . . . . .    | 55    |

## PINK & AMBER

|  |       |
|--|-------|
| D. Laura 'Ali' <b>rose of sangiovese</b> Tuscany, IT . . . . .                   | 10/36 |
| Teliani Valley <b>amber blend</b> Kakheti, GE . . . . .                          | 36    |
| Txomin Etxaniz <b>hondarrabi beltza / zuri</b> Getariako Txakolina, SP . . . . . | 40    |

## WHITE

|   |       |
|---|-------|
| Thomas Stopfer <b>gruner veltliner</b> 1L Lower Austria, AT . . . . . | 7/38  |
| Klaus Lentsch <b>pinot grigio</b> Sudtirolo, IT . . . . .             | 38    |
| Farina <b>soave blend</b> Soave Classico, IT . . . . .                | 11/40 |
| Feudo Montoni <b>grillo</b> Sicily, IT [org]. . . . .                 | 36    |
| André Scherer <b>dry riesling</b> Alsace, FR . . . . .                | 46    |
| Stefano Massone <b>cortese</b> Gavi, IT . . . . .                     | 40    |
| Marcel Couturier <b>chardonnay</b> Mâcon-Loché, FR [org]. . . . .     | 15/58 |
| Chavet <b>more than sauvignon</b> Menetou-Salon, FR . . . . .         | 40    |
| Karl Erbes <b>riesling</b> Mosel, DE . . . . .                        | 10/36 |
| Ranga Ranga <b>sauvignon blanc</b> Marlborough, NZ [s]. . . . .       | 10/36 |
| Malabaila <b>arneis</b> Roero, IT [s]. . . . .                        | 44    |
| Esporão <b>white blend</b> Alentejano, PT [org+w]. . . . .            | 40    |
| Notebook <b>chardonnay</b> Columbia Valley, WA . . . . .              | 44    |

## RED

|  |       |
|--|-------|
| Thomas Stopfer <b>zweigelt</b> Lower Austria, AT . . . . .                           | 7/38  |
| La Chaussynette <b>grenache / syrah</b> Rhône, FR [org+w]. . . . .                   | 36    |
| Isabella <b>bobal</b> Ribera del Júcar, SP [org]. . . . .                            | 28    |
| Bold <b>cabernet sauvignon</b> Paso Robles, CA [org]. . . . .                        | 15/59 |
| Stone Paddock <b>syrah</b> Hawkes Bay, NZ [org]. . . . .                             | 52    |
| Humberto Canale <b>argentinian cab</b> Patagonia, AR . . . . .                       | 10/36 |
| Berola <b>grenache / syrah / cab sauv</b> Campo de Borja, SP . . . . .               | 11/40 |
| Turley 'Juvenile' <b>zinfandel</b> , CA [org]. . . . .                               | 50    |
| Villa Giada <b>unfiltered dolcetto</b> Piedmont, IT [s + v] . . . . .                | 32    |
| Teliani Valley <b>sweet saperavi</b> Kakheti, GE . . . . .                           | 11/40 |
| Cantina del Pino <b>nebbiolo</b> Langhe, IT . . . . .                                | 55    |
| Jean-Paul Dubost <b>sophisticated savage (gamay)</b> Brouilly, FR [s + org]. . . . . | 48    |
| Nicolas Potel <b>pinot noir</b> Bourgogne, FR . . . . .                              | 14/52 |
| Esporão <b>touriga / cab sauv / aragonez</b> Alentejano, PT [org+w]. . . . .         | 38    |
| Plouzeau <b>cabernet franc</b> Chinon, FR . . . . .                                  | 44    |
| I Fiori <b>cannonau (grenache)</b> Sardinia, IT [org]. . . . .                       | 10/36 |

## SPECIAL BOTTLES

|  |     |
|--|-----|
| NV Philippe Fontaine Brut <b>blanc de noir</b> 375ml Champagne, FR [s]. . . . .                      | 38  |
| NV Pierre Gerbais Extra-Brut <b>pinot noir / pinot blanc / chardonnay</b> Champagne, FR [s]. . . . . | 65  |
| NV Jean Laurene Brut <b>blanc de blanc</b> Champagne, FR . . . . .                                   | 80  |
| 2019 Chante Cigale <b>white châteauneuf-du-pape</b> Châteauneuf-Du-Pape, FR . . . . .                | 65  |
| 2017 Coulaudin-Bussy Premier Cru 'Vaillons' <b>chardonnay</b> Chablis, FR . . . . .                  | 75  |
| 2019 Vassaltis <b>assyrtiko</b> Santorini, GR [org]. . . . .   | 80  |
| 2014 Siro Pacenti 'Pelagrilli' <b>sangiovese</b> Brunello di Montalcino, IT [s] . . . . .            | 95  |
| 2019 Obsidian <b>cabernet sauvignon</b> Red Hills Lake, CA [s] . . . . .                             | 70  |
| 2019 Grand Tinel <b>grenache / syrah</b> Châteauneuf-Du-Pape, FR . . . . .                           | 76  |
| 2018 Domaine des Perdix <b>pinot noir</b> Nuits-Saint-Georges, FR . . . . .                          | 105 |
| 2016 Paolo Manzone 'Mariame' <b>nebbiolo</b> Barolo, IT . . . . .                                    | 95  |
| 2015 Luigi Scavino Azelia 'San Rocco' <b>nebbiolo</b> Barolo, IT [s]. . . . .                        | 130 |

## DESSERT

|   |    |
|---|----|
| La Ino <b>sherry (pedro ximenez)</b> 3oz Jerez De La Frontera, SP . . . . . | 8  |
| Sichel <b>sauternes</b> 3oz Sauternes, FR . . . . .                         | 10 |
| Porto Menéres <b>porto tawny</b> 3oz Porto, PT . . . . .                    | 7  |

## HOUSE COCKTAILS

|   |       |
|---|-------|
| Utica Sour (bourbon, lime juice, simple syrup, red wine). . . . .                             | 11    |
| Viboholic (bourbon, blood orange liqueur, apple juice, lime juice, aromatic bitters). . . . . | 11    |
| Port Old Fashioned (port, bourbon, bitters). . . . .  | 13    |
| Champagne Mojito (rum, simple syrup, lime juice, sparkling wine). . . . .                     | 11    |
| French 59 (whiskey, simple syrup, lemon juice, sparkling wine). . . . .                       | 11    |
| Sangria (house made). . . . .   | 10/25 |

## BEER

|                                     |     |
|-------------------------------------|-----|
| Miller Lite . . . . .               | 4   |
| Bud Light . . . . .                 | 4   |
| Corona Extra . . . . .              | 5   |
| Modelo . . . . .                    | 5   |
| Peroni . . . . .                    | 6   |
| Guinness . . . . .                  | 6   |
| Kasteel (rouge/blond), BE . . . . . | 6.5 |

## CIDER & SAKE

|  |     |
|--|-----|
| Aval Artisanal Dry Cider                                 |     |
| <b>smoky compote</b> Normandy, FR [gf]. . . . .          | 6.5 |
| Rekorderlig <b>summer never left</b> , SE [gf] . . . . . | 5   |
| Hakushika <b>fresh &amp; light</b> sake, JP. . . . .     | 13  |
| Hakushika <b>ginjo</b> sake, JP . . . . .                | 15  |

Ask us for today's draft selection.  
Alcohol free option available upon request.

/   @VINOANDVIBESBAR /

Half-pours available for all by-the-glass wines!  
Like what you're drinking? Take it home! **25%** discount on wine bottles to-go.