

VINO & VIBES

COFFEE BAR

Dessert Oasis, Rochester

Espresso	3
Espresso tonic	4.5
Americano	3
Macchiato	3.25
Cortado	3.5
Cappuccino	3.75
Latte	4
Lavender raf.	6
Extra shot espresso (+1.00)	
Make it flavored (+0.60)	
Milk: whole, oat (+1.00)	
Decaf espresso available (+0.35)	

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)	4.5
Matcha Latté	4.5
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	4
Acqua Panna	4

happy hour Tue - Thu 3-6

\$0 corkage fee Tue*

1/2 off wine bottles Wed*

ladies' night Thu 7-10

brunch Sun 12-4

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 / \$18, 6 / \$26

- Manchego / sheep, SP
- Montchevre Garlic & Herb / goat, WI
- Truffle Gouda / cow, NL
- Drunken Goat / goat, SP
- Tripple Cream / cow, FR
- Pecorino Toscano / sheep, IT
- Tête de Moine (+2.00) / cow, CH
- Rosette De Lyon, US
- Chorizo Picante, SP
- Prosciutto di Parma, IT
- Mustard Seed Salami, CA
- Smoked Duck (+3.00), US
- Peppered Salame, US

All boards are served with bread, crackers, fig jam and nuts.
Add for \$2: dark ale mustard / balsamic onion jam.
Add for \$3.5: roasted tomatoes / artichokes / fig & almond cake.
GF crackers available upon request.

SMALL PLATES

Olives	6
Marcona almonds	7
Fresh baked bread with EVOO & truffle salt	4.5
Spanish anchovies.	7
Harvest board (hummus with a selection of gourmet offerings)	15
Smoked duck salad (spring mix, orange, parmesan, sweet tomatoes, caramelized pecans, balsamic fig vinegar).	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.	7
Grilled cheese (ciabatta with gouda, white & yellow cheddar)	11
Add cheese or charcuterie (+4.00)	

PANINI

No substitutions please

Chicken & mozzarella (roasted chicken, mozzarella, spring mix, sun-dried tomatoes, truffle aioli)	13
Veggie with garlic & herb (cucumbers, tomatoes, garlic & herb cheese, gouda, arugula, sun dried tomatoes aioli)	13
On GF bread (+3.00)	

AFTERS

Cheesecake (fig balsamic glaze, grand marnier sauce)	9
Cookies & tawny port (warm macadamia and white chocolate chip cookies paired with menéres port tawny)	12
Chocolate mousse cake [gf].	8
Sorbet (raspberry /lemon)	6
Butter pecan ice cream	5

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BUBBLES

Borgo Maragliano sweet & bubbly (brachetto) Piedmont, IT	40
Poquito big moscato 375ml Valencia, SP	9/18
Ca' Furlan prosecco Veneto, IT	9/36
F. Besson rose of gamay (traditional method) Beaujolais, FR [org]	48
Huber rose of pinot noir & zweigelt Traisental, AT [s+v]	11/40
Patton Valley pét-nat of riesling Willamette Valley, OR [org]	60
Decibel pet-nat of chardonnay Hawkes Bay, NZ [org]	56
Perle Sauvage pét-nat of chenin blanc Loire Valley, FR [org]	50

PINK & AMBER

Tres Sabores rose of zin & petite sirah [org+s+w] Napa, CA	56
Teliani Valley amber blend Kakheti, GE	40
Zorzettig rose of pinot noir Friuli, IT [bio+org+w]	11/40
Dario Serrentino amber catarratto Sicily, IT [org]	48

WHITE

Thomas Stopfer gruner veltliner 1L Lower Austria, AT	7/38
Zorzettig pinot grigio Friuli, IT [bio+org+w]	40
Santa Sofia garganega Soave Classico, IT [org]	11/40
HER chenin blanc Western Cape, SA [org + w]	38
Dr. Bürklin-Wolf dry riesling Pfalz, DE [bio + org + w]	50
Domaine Dupeuble chardonnay Beaujolais, FR [org]	15/58
Zacharias assyrtico Peloponnese, GR	42
Chavet sauvignon blanc Menetou-Salon, FR	48
Karl Erbes riesling Mosel, DE	10/36
Brumont sauv blanc / gros manseng Gascogne, FR [v]	10/38
Esporão white blend Alentejo, PT [org+w]	40
Torre a Cenaia unoaked chardonnay Tuscany, IT [org+s+w]	44

RED

Thomas Stopfer zweigelt Lower Austria, AT	7/38
Botijo Rojo garnacha Valdejalón, SP [org]	38
Isabella bobal Ribera del Júcar, SP [org]	28
Bruna Grimaldi dolcetto Alba, IT [org + w]	50
Bold cabernet sauvignon Paso Robles, CA [org]	15/60
Humberto Canale argentinian cab Patagonia, AR	10/36
Fabio Oberto barbera Alba, IT [bio + org]	13/48
Domaine Vallot rhone blend Côte-du-Rhône, FR [org+bio+w]	50
Turley 'Juvenile' zinfandel , CA [org]	58
Teliani Valley sweet saperavi Kakheti, GE	12/44
Angelo Negro 'Angelin' nebbiolo Langhe, IT	54
Terres Dorees gamay Morgon, FR [s]	56
Nicolas Idiart pinot noir Loire Valley, FR	14/52
Esporão touriga / cab sauv / aragonez Alentejo, PT [org+w]	42
Plouzeau cabernet franc Chinon, FR [org]	46
Berola red blend , Campo de Borja, SP	44

SPECIAL BOTTLES

NV Philippe Fontaine Brut blanc de noir 375ml Champagne, FR [s]	40
NV Pierre Gerbais Extra-Brut pinot noir / pinot blanc / chardonnay Champagne, FR [s]	85
2011 J. Lassalle chardonnay Premier Cru 'Chigny-les-Roses' Champagne, FR [s + w]	185
2019 Chante Cigale white châteauneuf-du-pape Châteauneuf-Du-Pape, FR	87
2017 Coulaudin-Bussy Premier Cru 'Vaillons' chardonnay Chablis, FR	90
2014 Siro Pacenti 'Pelagrilli' sangiovese Brunello di Montalcino, IT [s]	95
2019 Obsidian cabernet sauvignon Red Hills Lake, CA [s]	80
2019 Grand Tinel grenache / syrah Châteauneuf-Du-Pape, FR	94
2018 Vincent Girardin pinot noir Chassagne-Montrachet, FR	98
2015 Paolo Manzone 'Mariame' nebbiolo Barolo, IT	95
2015 Luigi Scavino Azelia 'San Rocco' nebbiolo Barolo, IT [s]	145

DESSERT

La Ino sherry (pedro ximenez) 3oz Jerez De La Frontera, SP	8
Sichel sauternes 3oz Sauternes, FR	10
Porto Menéres porto tawny 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 Blond, BE	7

CIDER, SAKE & SUCH

Aval dry cider Normandy, FR [gf]	7.5
Recordelig cider , SE [gf]	5
Hakushika fresh & light , JP	16
Hakushika ginjo , JP	16
Soku seltzer , KR [gf]	8

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.
20% gratuity will be added for parties of 6 or more.

[s - sustainably farmed] [org - organic] [bio - biodynamic] [v - vegan] [cf - caffeine free] [w - women made]