

CHEESE & CHARCUTERIE

Mix and match - 1 / \$8, 3 / \$20, 6 / \$30

- 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
- Chorizo Picante, SP
 - Prosciutto di Parma, IT
 - Mustard Seed Salami, CA
 - Smoked Duck (+3.00), US
 - Rosette de Lyon, US
 - Smoked beef, MI

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 / roasted peppers.
GF crackers available upon request.

SMALL PLATES

Olives	6
Marcona almonds	7
Fresh baked bread with EVOO & truffle salt (GF loaf +4.00)	6
Anchovies / Smoked oysters	8
Truffle pat� (pork & chicken liver mousse with truffles, served with bread, onion jam, smoke)	12
Harvest board (hummus with a selection of gourmet offerings)	16
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
Smoked salmon carpaccio (lemon, capers, red onion, fresh baguette)	15
Crimini mushrooms mini arancini (panko breaded rice balls, arugula, spinach, 4 cheese blend, marinara)	15
Baked brie (honey, walnuts, fresh baguette)	14
BLK truffle fries with housemade parmesan aioli	7

PANINI

No substitutions please

Chicken & mozzarella (roasted chicken, mozzarella, spring mix, sun-dried tomatoes, truffle aioli)	14
Veggie with garlic & herb (cucumbers, tomatoes, garlic & herb cheese, gouda, arugula, sun dried tomatoes aioli)	14
Grilled cheese (ciabatta with gouda, white & yellow cheddar)	11
Add cheese or charcuterie (+5.50)	
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 men�res port tawny)	12
Chocolate mousse cake [gf]	8
Sorbet (raspberry / lemon)	6
Butter pecan ice cream	5

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 Latt�	
assam black tea, ginger, cinnamon cardamom, pepper, cloves	5.5
Matcha Latt�	5.5

COFFEE BAR

Dessert Oasis, Rochester

Espresso	3.5
Espresso tonic	5
Americano	3.5
Macchiato	4
Cortado	4
Cappuccino	4.25
Latte	4.5
Lavender raf	6.5
Extra shot espresso (+1.00)	
Make it flavored (+0.60)	
Milk: whole, oat (+1.00)	
Decaf espresso available (+0.35)	

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.

SEBASTIAN

BUBBLES

Portell cava rose	Penedès, SP	11/40
F. Besson rose of gamay (traditional method)	Beaujolais, FR [org]	58
Villa Braida glera	Prosecco, IT	9/36
Borgo Maragliano sweet brachetto	Piedmont, IT	40
Poquito big moscato	375ml Valencia, SP	9/18
Patton Valley pét-nat of riesling	Willamette Valley, OR [org]	60
Perle Sauvage pét-nat of chenin blanc	Loire Valley, FR [org]	50

PINK & AMBER

Teliani Valley amber blend	Kakheti, GE	40
Guilhem southern blend	Languedoc, FR [s]	10/36
Dominique et Janine Crochet rose of pinot noir	Sancerre, FR	52
Dario Serrentino amber catarratto	Sicily, IT [org]	48
Supernova amber muscat de alexandria	Languedoc, FR [org + bio]	58

WHITE

Thomas Stopfer gruner veltliner	1L Lower Austria, AT	7/38
Santa Sofia pinot grigio	Garda, IT [org]	46
Masseria Celentano falanghina	Puglia, IT [org + bio]	11/40
HER chenin blanc	Western Cape, SA [org + w]	38
Skyfall chardonnay	Washington, US [w]	12/44
Zacharias assyrtico	Peloponnese, GR	42
Das Juice natural white blend	Adelaide Hills, AU [bio+org+v]	52
Helfrich dry riesling	Alsace, FR	48
Karl Erbes riesling	Mosel, DE	10/36
Le Garenne sauvignon blanc	Loire Valley, FR [org]	10/36
Esporão white blend	Alentejo, PT [org+w]	40
iLauri 'Equi' unoaked chardonnay	Abruzzo, IT [org + s]	40

RED

Thomas Stopfer zweigelt	Lower Austria, AT	7/38
Bruna Grimaldi dolcetto	Alba, IT [org + w]	50
Fableist cabernet sauvignon	Paso Robles, US [org]	15/60
Humberto Canale argentinian cab	Patagonia, AR	10/36
Domaine Vallot rhône blend	Côte-du-Rhône, FR [org+bio+w]	52
Clos Fornelli niellucciu	Corsica, FR	11/40
Lucale primitivo appassimento	Puglia, IT [org+v+w]	48
Teliani Valley sweet saperavi	Kakheti, GE	13/48
G.D. Vajra nebbiolo	Langhe, IT [org]	56
Prendo pinot noir	Alto Adige, IT [w]	14/52
Esporão touriga / cab sauv / aragonez	Alentejo, PT [org+w]	42
Zantho blaufränkisch	Burgenland, AT [s]	40
Plouzeau cabernet franc	Chinon, FR [org]	46
Château Heritage red blend	Bella Valley, LB	40

SPECIAL BOTTLES

NV Bellavista 'Alma' chardonnay / pinot nero / pinot bianco	Franciacorta, IT [org]	90
NV Pierre Gerbais Extra Brut pinot noir / pinot blanc / chardonnay	Champagne, FR [s]	95
2011 J. Lassalle chardonnay	Premier Cru 'Chigny-Les-Roses'	185
2019 Chante Cigale white châteauneuf-du-pape	Châteauneuf-Du-Pape, FR	87
2017 Coulaudin-Bussy Premier Cru 'Vaillons' chardonnay	Chablis, FR	90
2021 Elizabeth Spencer meritage	Napa Valley, US [w]	105
2019 Grand Tinel grenache / syrah	Châteauneuf-Du-Pape, FR	94
2018 Vincent Girardin pinot noir	Chassagne-Montrachet, FR	98
2015 Paolo Manzone 'Meriame' nebbiolo	Barolo, IT	95
2015 Luigi Scavino Azelia 'San Rocco' nebbiolo	Barolo, IT [s]	145
2020 Fattoria Le Pupille 'Saffreddi' cab sauv / merlot	Super Tuscan, IT [org + w]	150

happy hour Tue - Thu 4-6

\$0 corkage fee Tue*

1/2 off wine bottles Wed*

ladies' night Every 2nd Thu 6:30

corkage fee \$20*

*restrictions may apply,

ask your server for more info

DESSERT

La Ino sherry (pedro ximenez)	3oz Jerez	
De La Frontera, SP		8
Porto Menères porto tawny	3oz Porto, PT	7
Sichel semillon / sauv blanc	3oz Sauternes, FR	10

HOUSE COCKTAILS

Utica Sour		
bourbon, lime juice, simple syrup, red wine		12
Viboholic		
bourbon, blood orange liqueur, apple juice, lime juice, aromatic bitters		13
Port Old Fashioned		
port, bourbon, bitters		15
Champagne Mojito		
rum, simple syrup, lime juice, sparkling wine		11
French 59		
whiskey, simple syrup, lemon juice, sparkling wine		11
Sangria		
house made		10/27

HOLD THE ALCOHOL

Sangria		
cranberry-grape juice, fruit, club soda, orange juice		4
2nd To None		
passion fruit, coconut, lime, pineapple		6
Escape		
mango, orange, lime, oat milk, plum bitters		6
Raspberry Beret		
raspberry, apple, lime juice, soda		6
Sweet'n'Sour		
peach, banana, lemon, lime, orange bitters		6
The Cure		
apple, lemon, angostura, tabasco, pepper, ginger beer		7
Mojito		
lime juice, simple syrup, sparkling water		4
Acqua Panna / San Pellegrino		4

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

BEER

Miller Lite		4
Corona Extra		5
Modelo		5
Peroni		6
Guinness		6
Athletic [non-alcoholic]		5
Kasteel Rouge [non-alcoholic]		6

/ @VINOANDVIBESBAR /

Half-pours available for all by-the-glass wines!
Like what you d rinking? 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]

[w - women made]