

CHEESE & CHARCUTERIE

Mix and match - 1 / \$10, 3 / \$22, 6 / \$32

- 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)	7
Anchovies / Smoked oysters	8
Truffle paté (pork & chicken liver mousse with truffles, served with bread, onion jam, smoke)	15
Harvest board (hummus with a selection of gourmet offerings)	18
Burrata salad (arugula, roasted tomatoes, walnuts, red wine vinaigrette)	15
Smoked salmon carpaccio (lemon, capers, red onion, fresh baguette)	16
Padrón peppers (blistered shishito peppers, flour de sel)	10
Crimini mushrooms mini arancini (panko breaded rice balls, arugula, spinach, 4 cheese blend, marinara)	16
Baked brie (honey, walnuts, fresh baguette)	15
BLK truffle fries with housemade parmesan aioli	8

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)	12
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 menéres 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]	4
Black Rose	
south indian black tea, rose petals	4
Peach White	
white tea, jasmine, rose & hibiscus petals, peach extract	4
Lemon Lavender Sage	
lemongrass, sage, lavender, rose, cornflower [cf]	4
Indian Chai Latté	
assam black tea, ginger, cinnamon cardamom, pepper, cloves	6.5
Matcha Latté	6.5

COFFEE BAR

Dessert Oasis, Rochester

Espresso	3.5
Espresso tonic	5
Americano	3.75
Macchiato	4
Cortado	4
Cappuccino	4.5
Latte	5
Lavender raf	7
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	12/42
F. Besson rose of gamay (traditional method) Beaujolais, FR [org]	58
Villa Braida glera Prosecco, IT	10/40
Borgo Maragliano sweet brachetto Piedmont, IT	44
Poquito big moscato 375ml Valencia, SP	10/18
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	44
Guilhem southern blend Languedoc, FR [s]	10/36
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]	12/44
HER chenin blanc Western Cape, SA [org + w]	40
Skyfall chardonnay Washington, US [w]	12/44
Zacharias assyrtico Peloponnese, GR	46
Das Juice natural white blend Adelaide Hills, AU [bio+org+v]	54
Helfrich dry riesling Alsace, FR	50
Karl Erbes riesling Mosel, DE	11/40
Le Garenne sauvignon blanc Loire Valley, FR [org]	11/40
Esporão white blend Alentejo, PT [org+w]	42
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	11/40
Domaine Vallot rhône blend Côte-du-Rhône, FR [org+bio+w]	52
Clos Fornelli niellucciu Corsica, FR	13/48
Lucale primitivo appassimento Puglia, IT [org+v+w]	48
Teliani Valley sweet saperavi Kakheti, GE	14/52
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]	50
Zantho blaufränkisch Burgenland, AT [s]	40
Plouzeau cabernet franc Chinon, FR [org]	54
Château Heritage red blend Bella Valley, LB	44

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' Champagne, FR [s + w]	185
2019 Chante Cigale white châteauneuf-du-pape Châteauneuf-Du-Pape, FR	87
2017 Coulaudin-Bussy Premier Cru 'Vailons' 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

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	13
Viboholic bourbon, blood orange liqueur, apple juice, lime juice, aromatic bitters	14
Port Old Fashioned port, bourbon, bitters	15
Champagne Mojito rum, simple syrup, lime juice, sparkling wine	12
French 59 whiskey, simple syrup, lemon juice, sparkling wine	12
Sangria house made	10/27

HOLD THE ALCOHOL

Sangria cranberry-grape juice, fruit, club soda, orange juice	6
2nd To None passion fruit, coconut, lime, pineapple	7
Escape mango, orange, lime, oat milk, plum bitters	7
Raspberry Beret raspberry, apple, lime juice, soda	7
Sweet'n'Sour peach, banana, lemon, lime, orange bitters	7
The Cure apple, lemon, angostura, tabasco, pepper, ginger beer	8
Mojito lime juice, simple syrup, sparkling water	6
Acqua Panna / San Pellegrino	4

CIDER, SAKE & SUCH

Aval dry cider Normandy, FR [gf]	8
Recordelig cider , SE [gf]	6
Hakushika fresh & light , JP	20
Hakushika ginjo , JP	20

BEER

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

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

[s - sustainably farmed]

[org - organic]

[bio - biodynamic]

[v - vegan]

[w - women made]

/ @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.