

WIND & 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-Fri 4-7

\$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
- Sage Derby / cow, GB
- Soppressata, US
- Chorizo Picante, SP
- Prosciutto di Parma, IT
- Truffle Mousse, NY
- Bresaola, UY
- 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
Smoked duck salad (spring mix, orange, parmesan, sweet tomatoes, caramelized pecans, balsamic fig vinegar)	14
Burrata salad (arugula, roasted tomatoes, walnuts, red wine vinaigrette).	13
Baked brie (honey, walnuts)	14
BLK truffle fries with house made 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).	11

no substitutions please

AFTERS

Cheesecake.	8
Cookies & tawny port (warm macadamia and white chocolate chip cookies paired with menéres port tawny).	9
Housemade tiramisu (with plantation pineapple rum & raw organic cacao) [gf]	9
Chocolate truffle cake [gf]	8
Sorbet (blood orange /lemon).	6
Butter pecan ice cream	5

VINO & VIBES

BUBBLES

Borgo Maragliano sweet & bubbly (brachetto) Piedmont, IT	32
Poquito big moscato 375ml Valencia, SP	8/15
Ca' Furlan prosecco Veneto, IT	8/28
F. Besson rose of gamay (traditional method) Beaujolais, FR [org]	48
Huber rose of pinot noir & zweigelt Traisental, AT [s+v]	11/40
Birichino pét-nat of malvasia bianca Monterey, CA [bio+org]	55

PINK & AMBER

D. Laura 'Ali' rose of sangiovese Tuscany, IT	10/36
Ameztoi volcano-kissed herbs Getariako Txakolina, SP	40
Teliani Valley amber blend Kakheti, GE	36
Troon amber blend Applegate Valley, OR [bio+org+v]	56

WHITE

Thomas Stopfer gruner veltliner 1L Lower Austria, AT	7/38
Klaus Lentsch pinot grigio Sudtirol, IT	38
Feudo Montoni grillo Sicily, IT [org]	36
André Scherer dry riesling Alsace, FR	46
Stefano Massone cortese Gavi, IT	40
Marcel Couturier chardonnay Maçon-Loché, FR [org]	15/58
Chavet more than sauvignon Menetou-Salon, FR	40
August Kesseler riesling Rheingau, DE	10/36
Lubanzi chenin blanc Swartland, SA [s+v]	32
Ranga Ranga sauvignon blanc Marlborough, NZ [s]	10/36
Malabaila arneis Roero, IT [s]	12/44
Esporão white blend Alentejano, PT [org]	38

RED

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

SPECIAL BOTTLES

NV Philippe Fontaine Brut blanc de noir 375ml Champagne, FR [s]	38
NV Pierre Gerbais Extra-Brut pinot noir / pinot blanc / chardonnay Champagne, FR [s]	65
NV Jean Laurene Brut blanc de blanc Champagne, FR	80
2019 Chante Cigale white châteauneuf-du-pape Châteauneuf-Du-Pape, FR	65
2017 Coulaudin-Bussy Premier Cru 'Vaillons' chardonnay Chablis, FR	75
2019 Vassaltis assyrtiko Santorini, GR [org]	80
2014 Siro Pacenti 'Pelagrilli' sangiovese Brunello di Montalcino, IT [s]	95
2017 Obsidian cabernet sauvignon Red Hills Lake, CA [s]	70
2017 Grand Tinel grenache / syrah Châteauneuf-Du-Pape, FR	76
2018 Domaine des Perdix pinot noir Nuits-Saint-Georges, FR	105
2013 Paolo Manzone 'Mariame' nebbiolo Barolo, IT	95
2015 Luigi Scavino Azelia 'San Rocco' nebbiolo Barolo, IT [s]	130

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)	10
Viboholic (bourbon, blood orange liqueur, apple juice, lime juice, aromatic bitters)	10
Port Old Fashioned (port, bourbon, bitters)	12
Champagne Mojito (rum, simple syrup, lime juice, sparkling wine)	10
French 59 (whiskey, simple syrup, lemon juice, sparkling wine)	10
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

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

CIDER & SAKE

Aval Artisanal Dry Cider	
smoky compote Normandy, FR [gf]	6.5
Rekorderlig summer never left , SE [gf]	5
Hakushika fresh & light sake, JP	13
Hakushika ginjo sake, JP	15

/   @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.

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