

CHEESE & CHARCUTERIE

Mix & match - 1 / \$10, 3 / \$24, 6 / \$34

- Port Salut / semi-soft / cow, SP
- Garlic & Herb Chevre / soft / goat, WI
- Balsamic Onion Cheddar / semi-firm / cow, GB
- Drunken Goat / semi-firm / goat, SP
- Apricot Stilton / semi-firm / cow, UK
- Tête de Moine (+2.00) / firm / cow, CH
- Chorizo, SP
- Prosciutto di Parma, IT
- Mustard Seed Salami, CA
- Picante Salami, CA
- Smoked Duck (+3.00), US
- Smoked Beef, MI

All boards are served with bread, crackers, fig jam and nuts
Add any for \$3: homemade balsamic onion jam /
dark ale mustard
Add any for \$4: roasted tomatoes / artichokes / giardiniera
GF crackers available upon request

SMALL PLATES

Olives	7
Marcona almonds	7
Truffle popcorn	5
Fresh baked bread with EVOO & truffle salt (GF loaf +4.00)	7
Anchovies	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)	20
Burrata salad (arugula, roasted tomatoes, walnuts, red wine vinaigrette)	15
Smoked salmon carpaccio (lemon, capers, red onion, fresh baguette)	16
Crimini mushrooms mini arancini (panko, arugula, spinach, cheese blend, marinara)	16
Baked brie (honey, walnuts, fresh baguette)	15
BLK truffle fries with housemade parmesan aioli	8

PANINIS

No substitutions please

Chicken & mozzarella	
roasted chicken, mozzarella, spring mix, sun-dried tomatoes, truffle aioli	14
Veggie with garlic & herb	
cucumbers, tomatoes, garlic, 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 menères port tawny	12
Chocolate mousse cake [gf]	8
Lemon sorbet	5
Butter pecan ice cream	6

LEAVES & FLOWERS

Eli Tea cup/french press

Genmaicha	
japanese green tea blended with toasted rice [org]	4/7
Peach White	
white tea, jasmine, rose & hibiscus petals, peach	4/7
Lemon Lavender Sage	
lemongrass, sage, lavender, rose, cornflower [cf]	4/7
Bamboo Camomile	
pineapple, pink cornflower petals [cf]	4/7
Lychee Jasmine	
green tea, jasmine flowers, lychee	4/7
Black Heart Puerh (french press)	7
Indian Chai Latté	
assam black tea, ginger, spices blend	6.5
Matcha Latté	6.5

COFFEE BAR

Dessert Oasis

Espresso	3.5
Espresso tonic	5
Americano	3.75
Macchiato	4
Cortado	4
Cappuccino	5.5
Latte	5
Lavender raf	7

Extra shot espresso (+2.00)
Make it flavored (+0.60)
Milk: whole, oat (+1.00)
Decaf espresso available (+0.35)

SEMI
BREAD
WINE
&
DINNER

BUBBLES

Leitz non-alcoholic rose 8.5oz, DE	18
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 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

Guilhem southern blend Languedoc, FR [s]	10/36
Dario Serrentino amber catarratto Sicily, IT [org]	48
Arterberry Maresh rose Dundee Hills, US [org]	46
Teliani Valley amber blend Kakheti, GE	44

WHITE

Thomas Stopfer gruner veltliner 1L Lower Austria, AT	8/42
Scarpetta pinot grigio Friuli-Venezia Giulia, IT[org]	46
BonAnno chardonnay Los Carneros, US	14/52
Stamnaki assyrtiko Peloponnese, GR	13/48
Das Juice natural white blend Adelaide Hills, AU [bio+org+v]	56
Tardano macabeo Aragon, SP [org]	52
Helfrich dry riesling Alsace, FR	50
Karl Erbes riesling Mosel, DE	12/44
Le Coeur De La Reine sauvignon blanc Touraine, FR [s+w]	13/48
Esporão white blend Alentejo, PT [org+w]	42
iLauri 'Equi' unoaked chardonnay Abruzzo, IT [org + s]	40
Zuccardi torrontés Uco Valley, AR [s+w]	50
Moillard "Signature" chardonnay Burgundy, FR	60
Coloma alarije Extremadura, SP[s+w]	48

RED

Thomas Stopfer zweigelt Lower Austria, AT	8/42
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
Clos Fornelli niellucciu Corsica, FR	48
Lucale primitivo appassimento Puglia, IT [org+v+w]	48
Teliani Valley sweet saperavi Kakheti, GE	14/52
Cooper Hill pinot noir Willamette Valley, US [org+bio]	15/60
Conejos Malditos carbonic tempranillo La Mancha, SP [org+v+w]	11/42
Zantho blaufränkisch Burgenland, AT [s]	44
Le Coeur De La Reine gamay Touraine, FR [s+w]	50
Plouzeau cabernet franc Chinon, FR [org]	54
Ixsir red blend Batroun, LB [s]	52
Babylonstoren shiraz / petit verdot Paarl, SA [org+w]	48
Podere Scopetone sangiovese Montalcino, IT [org+w]	54
G.D. Vajra nebbiolo Langhe, IT [org]	64

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]	150
2017 Coulaud-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
Barale Fratelli nebbiolo Barolo, IT [w]	115
2015 Luigi Scavino Azelia 'San Rocco' nebbiolo Barolo, IT [s]	145
2020 Fattoria Le Pupille 'Saffreddi' cab sauvignon / merlot	
Super Tuscan, IT [org + w]	150

DESSERT

Porto Dacosta porto tawny 3oz, PT	7
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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

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

Corona Extra	5
Modelo	5
Peroni	6
Guinness	6
Athletic [n/a]	6
Kasteel Rouge [n/a]	6

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
No-groni	
grape fruit, angostura, blood orange, n/a vermouth	10
Sweet'n'Sour	
peach, banana, lemon, lime, orange bitters	7
Chocolate raspberry martini	
milk, chocolate, cacao bitters, raspberry puree, simple	9
Espresso martino	
espresso, chocolate syrup, toasted almond mocha, oat milk, simple	9
Yuzu margarita	
yuzu, lime, simple, soda water	9
Strawberry mint lemonade	
strawberry puree, mint, lemonade	7

happy hour Tue - Thu 4-6
1/2 off wine Wed*

V&V social every 2nd Thu

live music & event calendar vinoandvibesbar.com
*restrictions may apply, ask your server for more info

Half-pours available for all by-the-glass wines!
Like what you 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] [w - women made]