

CHEESE & CHARCUTERIE

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

- Truffle Manchego / sheep, SP
- Garlic & Herb Chevre / goat, WI
- Balsamic Onion Cheddar / cow, GB
- Drunken Goat / goat, SP
- Lavender Gouda / cow, NL
- Apricot Stilton / cow, UK
- Tête de Moine (+2.00) / cow, CH
- Chorizo Picante, SP
- Prosciutto di Parma, IT
- Mustard Seed Salami, CA
- Smoked Duck (+3.00), US
- Smoked Beef, MI
- Capocollo, IT

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	7
Marcona almonds	7
Truffle popcorn	5
Fresh baked bread with EVOO & truffle salt (GF loaf +4.00)	12
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
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 menéres port tawny	12
Chocolate mousse cake [gf]	8
Sorbet (raspberry / lemon)	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)	

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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 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
Arterberry Maresh rose Dundee Hills, US [org]	46

WHITE

Thomas Stopfer gruner veltliner 1L Lower Austria, AT	8/42
Scarpetta pinot grigio Friuli, IT[org]	46
HER chenin blanc Western Cape, SA [org + w]	11/40
BonAnno chardonnay Los Carneros, US	14/52
Zacharias assyrtico Peloponnese, GR	46
Das Juice natural white blend Adelaide Hills, AU [bio+org+v]	56
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

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
Berola garnacha & syrah blend Campo de Borja, SP	14/52
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]	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
Château Heritage red blend Bella Valley, LB	44
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 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
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

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

DESSERT

Porto Menéres porto tawny 3oz, PT	7
Sichel sauternes 3oz, 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 [n/a]	6
Kasteel Rouge [n/a]	6

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]