

FOOD, ETC.

SNACKS

RIOJA WINE BAR, JANUARY, 2026

Potato Chips	\$4
-Kettle Cooked - Salty & Crunchy	
Roasted Nuts	\$8
-Gourmet Selection of Bar Nuts, Lightly Salted	
Olive Medley	\$10
-Marinated Olive Medley, Served w. Focaccia	
Spinach & Artichoke Dip	\$10
-Served Piping Hot w. Tortilla Chips	
Chicken Salad	\$10
-Served on Focaccia & Garnished w. Red Pepper Flakes	
The House's Sweet Medjool Dates	\$10
-Stuffed w. Brie, Wrapped in Prosciutto & Drizzled w. Basalmlc Reduction	

CHEESE, CHARCUTERIE, ETC.

Creamy Brie	\$10
-Served w. sliced apples, Focaccia & Seasonal Jam	
Artisanal Cheese & Fruit Plate	\$16
-Selection of 3 Featured Cheese, Apples, Grapes, Nuts & Focaccia	
Chorizo & Manchego Plate	\$16
-Spanish Chorizo, Manchego Cheese, Olives & Focaccia	
Italian Meat & Cheese Plate	\$16
-Selection of 3 Cured Meats, Pecorino Cheese, Olives & Focaccia	
Tinned Fish	
Grab A Tin & We'll Set It Up - Pickles, Olives, Focaccia, Chips	
	Mkt

CONFECTIONS

Cookie Flight - The Salted Phoenix	\$12
-Ginger Molasses, Double Choc. Pistachio, Orange Miso Butterscotch	
Dark Chocolate & Caramel Bar	\$12
-MalTED Dark Chocolate, Salted Miso Caramel & Freeze Dried Raspberry	

RIOJA'S GOURMET SECTION

Check Out Our Shelves by the register --properly stocked with

- Tinned Fish
- Premium Olives & Olive Oil
- Handmade Pasta & Sauce
- Gourmet Potato Chips, etc..

WINE LIST

RIOJA WINE BAR, JANUARY, 2026

WHITE & PINK

Alvarinho Blend, Vinho Verde, Portugal, Vila Nova	\$8/\$25
-Crisp & Zesty - Citrus Fruits & Coastal Breeze	
Gruner Veltliner, Austria, Minkowitsch, Taste Austria	\$10/\$32
-Bright & Clean - Pears, Ginger & White Pepper	
Pinot Blanc, Slovenia, Grape Abduction Co. White	\$10/\$32
-Tropical & Refreshing - Grapefruits & Herbaceous	
Riesling, Mosel, Germany - Hermann, Dr. H, Kabinett	\$10/\$30
-Off-Dry, Ripe Peaches, Pineapples, Rocky Minerality	
Pinot Bianco, Alto Adige, Italy - Lageder Terra Alpina	\$10/\$30
-Ripe Stone Fruits, Green Apple, Medium Bodied & Vibrant	
Grenache, Stellenbosch, South Africa - Wild Child	\$10/\$30
-Tart Raspberry, Melon & Refreshingly Dry	

SPARKLERS

Prosecco, Veneto Italy - Archer Roose	\$10
-Golden Fruits & Refreshing Bubbles	
Pinot Gris & Pinot Blanc, Alsace, France - Domaine Sick Dreyer	\$15 /\$45
-Champagne Method - Stone & Tropical Fruits, Dry Clean Bubbles	
Lambrusco, Emilia-Romagna, Italy - Cleto Chiarli	\$10/\$30
-Violets, Blackberries & Very Earthy, Dry	

THE DARK SIDE

Pinot Noir, Pfalz, Germany - Chiara	\$10/\$30
-Light Bodied - Bright Cherry & Easygoing	
Nebbiolo, Piedmont, Italy - GD Vajra Langhe Rosso	\$10/\$30
-Medium Bodied - Tart Red Fruits, Roses & Earthy	
Cabernet/Malbec Blend, Argentina - High Note	\$8/\$28
-Full-Bodied - Raspberries, Blueberries, Cedar & Vanilla	
Grenache Blend, Southern Rhone, France - Zouzou	\$10/\$30
-Medium-Bodied - Brambly Fruits, Wild Herbs & Pepper	

TAKE FLIGHT

Winter Whites	\$15
- Pinot Blanc, Slovenia - Gruner Veltliner, Austria - Chardonnay, France	
I'll Call You A Cab	\$15
-Cab/Malbec Blend, AR - Cab/Sangiovese Blend, IT - Cab Sauv, Napa, CA	
Somm's Selections	\$20
-Cremant d'Alsace, France - Etna Bianco, Sicily - Touriga Blend, Douro, Portugal	

FEELING FANCY

RIOJA WINE BAR, JANUARY, 2026

WHITES

Chardonnay, Beaujolais, France - Paradis St Amour	\$12/ \$35
-Granny Smith, Lemon Curd, Round, Slightly Baked	
Cariccante, Etna, Sicily, Italy - Terre Nerre	\$15/\$45
-Lemon Peel, Minerality & Vibrant	
Sauvignon Blanc, Sancerre, Loire Valley, France - Dezrat	\$15/\$50
-Zesty Citrus, Herbaceous & Racy	

REDS

Tannat, Uruguay - Dona Paula Coastal	\$10/\$30
-Plum, Blackberry, Anise & Baking Spice - Full-Bodied	
Gamay, St Amour, Beaujolais, France - Domaine Paradis	\$12/\$35
-Tart Red Fruit, Fresh Cracked Pepper & Forest, Medium Body	
Sangiovese Blend, Tuscany, Italy - Selvapiana Petrogango	\$12/\$35
-Ripe Cherries, Wild Herbs, Cedar & Sanguine, Medium Body	
Touriga Nacional Blend, Douro, Portugal, P+S Post Scriptum	\$15/\$50
-Full-Bodied - Plums, Leather, Fennel & Pipe Tobacco	
Carmenere & Syrah, Chile - C.L.O LOLOL Blend	\$15/\$45
-Full-Bodied - Blackberries, Pepper, Forest Floor & Smoke	
Cabernet Sauvignon, Napa Valley, CA - Vice, The House	\$15/\$50
-Full-Bodied - Red Currants, Cedar & Tobacco	

1/2 BOTTLES

Pinot Menuier - Champagne, France - Pothélet-Marguiollat	\$45
Sangiovese - Brunello di Montalcino, Tuscany, Caparzo	\$60
Corvina Blend- Amarone della Valpolicella, Zenato	\$60
Merlot & Cab Saul - Margaux, France - Segla	\$70

NOT WINE

Beer - Pils, Pale Ale, IPA, Porter, Stout, N/A	\$7
Cider - Rose Cider, New York	\$7
Non-Alcoholic - Sparkling Water, Italian Soda, Lemonade, Shirley Temple	\$5
CBD Drinks - 5mg (Tiki Punch) 10 MG (Crisp Ginger)	\$10/\$12