

Rioja! a wine bar

Mon - Wed: 4:00pm - 10:00pm | Thur - Sat: 4:00pm - 11:00pm | Sun: Closed

GOURMET PANINI SANDWICHES

Served on Country Sourdough w/ Sea Salt Chips, Fruit, Pickle
*Substitute Green Salad or Hummus for \$2

HAM & CHEESE

w/ Black Forest Ham, House Cheese Blend, Dijon
9.5

ITALIAN

w/ Cured Italian Meats, House Cheese Blend, Pesto
9.5

TRADITIONAL

w/ House Cheese Blend, Dijon
8

CHICKEN SALAD

w/ Cranberries, Walnuts
9.5

CHEESE AND CHARCUTERIE

CREAMY BRIE

w/ Granny Smith, Multigrain Cracker and Seasonal Jam

7

ARTISINAL CHEESE & FRUIT PLATE

w/ Fresh Bread and Nuts

14

ITALIAN MEAT & CHEESE PLATE

w/ Fresh Bread and Olives

14

SPANISH CHORIZO & MANCHEGO PLATE

w/ Fresh Bread and Olives

14

RESERVE CHEESE PLATE

Rotating selection of premium cheese from around the world.
See the board for current selection

18

SALADS

HOUSE

w/ Green Leaf Lettuce, Goat Cheese, Icebox Pickle, Walnut and Vinaigrette

CAPRESE

w/ Tomato, Mozzarella, Italian Herbs and Balsamic Reduction

SMOKED SALMON

w/ Norwegian Salmon, Leaf Lettuce, Goat Cheese, Dill, Capers, Carrot and Vinaigrette

BRUSCHETTA

Served on Fresh Focaccia

TRADITIONAL

w/ Tomato, Basil, Olive Oil and Pecorino

GOAT CHEESE & PESTO

w/ Creamy Goat Cheese and Basil Pesto

SMOKED SALMON

w/ Dill Creme and Capers

PROSCIUTTO

w/ Prosciutto, Basil Pesto and Pecorino

SNACKS

BREAD

w/ Herb-Infused Oil

5

NUTS

5

OLIVES

w/ Focaccia

6

HUMMUS

w/ Focaccia

6

SPINACH & ARTICHOKE DIP

w/ Crispy Tortilla Chips

7

MANGO SALSA

6 w/ Crispy Tortilla Chips

6

7 CRUDITÉ

w/ Hummus & Fruit

7

8

DIP SAMPLER (HUMMUS, SPINACH, SALSA)

w/ Crispy Tortilla Chips

*Add Vegetables & Fruit for \$2

12

6

SWEET MEDJOOOL DATES* (HOUSE SPECIALTY)

w/ Creamy Brie, Cured Italian Meat, Focaccia, Balsamic Reduction

7

6

SPICY CHICKEN SALAD

w/ Crackers, Fruit

7

7

ITALIAN MEATBALLS

w/ Mozzarella, Tomato, Pecorino, Focaccia

8

DESSERTS AND SPECIALS

Check Our Menu Board for Today's Selections

Rioja! a wine bar

RESERVE LIST

2018 LA FAGE GRENACHE/SYRAH/CINSAULT, MIRAFLORS, FRANCE

A classic expression of southern French rose, this wine is crisp and clean with notes of tart strawberry, peach and a stony minerality. This wine is perfect on its own and can compliment most any food.

1OZ.: \$2.00 HALF GLASS: \$5.00 FULL GLASS: \$9.00

2018 GÖNC PAVEL WHITE KERNER, SLOVENIA

Pavel is a very aromatic and crisp full bodied white wine. It offers aromas of white flower, green apple, citrus, and saline notes.

The palate is round and creamy with aromas carried over from the nose.

1OZ.: \$3.00 HALF GLASS: \$6.00 FULL GLASS: \$10.00

2014 NICOLINI AMBROSIA MALVASIA, VENEZIA GIULIA

A lovely surprise, tight and nervy, very nicely matured with energy and freshness. This wine opens up with notes of almond, orange blossom and white flowers. The aromas are mimicked on the palette with additional flavors of jackfruit, apple and honey. The structure of the wine provides texture and well-integrated tannin. A lovely skin-fermented Malvasia, perfect for an introduction into 'orange wines.'

1OZ.: \$3.00 HALF GLASS: \$7.00 FULL GLASS: \$12.00

2014 FRANK FAMILY CHARDONNAY, CARNEROS, CALIFORNIA

The 2014 Chardonnay has a pale yellow straw color. Aromas of white flowers, stone fruit, lemon zest and a hint of vanilla, lead to a rich and enveloping palate of lychee fruit and toasted almonds, with bright, mouth-watering acidity..

1OZ.: \$3.00 HALF GLASS: \$8.00 FULL GLASS: \$14.00

2016 PIERRE ROUGON GRENACHE/SYRAH/MOURVEDRE, VACQUEYRAS

Vacqueyras is certainly fresh and juicy – its B fruit sourced from ten parcels and dominated by the 75 percent of tank-aged Grenache, with Syrah and Mourvèdre providing impressive support. Herbs, cassis and a hint of eucalyptus provide the backdrop and the ensemble is enrobed and ennobled by ripe yet finely poised tannins.

1OZ.: \$2.00 HALF GLASS: \$6.00 FULL GLASS: \$10.00

2016 ASTER TEMPRANILLO, RIBERA DEL DUERO, SPAIN

Smoke-accented aromas of ripe black and blue fruits, floral pastilles and minerals make this earthy red stand out for its lively character.

Extended maceration of the grape skins and regular racking during 16 months' ageing in American oak barrels give the wine a lively combination of fruit and structure. Toasted notes with cedar and spice frame a richly layered, juicy texture on the palate.

1OZ.: \$2.00 HALF GLASS: \$7.00 FULL GLASS: \$12.00

2017 VIETTI TRE VIGNE BARBERA, ASTI, ITALY

Ruby purple color with ripe red cherry aromas with hints sweet spices. A dry, medium bodied red wine with refreshing acidity, the Barbera d'Asti Tre Vigne is well balanced with good integration of oak, good complexity and a long finish of red cherries.

1OZ.: \$3.00 HALF GLASS: \$7.00 FULL GLASS: \$12.00

2016 MORGAN TWELVE CLONES PINOT NOIR, SANTA LUCIA HIGHLANDS

With a bright ruby color, the wine's enticing initial nose is full of red and black cherry aromas with subtle hints of jasmine and truffles.

This beautiful perfume of aromas carries through on the palate, followed by a sublime, earthy finish.

1OZ.: \$3.00 HALF GLASS: \$8.00 FULL GLASS: \$14.00

2018 FABRE MONTMAYOU GRAN RESERVA MALBEC, MENDOZA, ARGENTINA

Red colour with shiny violet tones. Very complex and elegant bouquet. Plenty of wild red fruits like blackberries and cherries, liquorish and delicate hints of flowers. On the palate, the wine shows a remarkable balance with very elegant, delicate and silky tannins.

Great combined with red meats, games, rich cheeses and chocolate.

1OZ.: \$3.00 HALF GLASS: \$6.00 FULL GLASS: \$10.00

2016 CHATEAU MUSAR JEUNE ROUGE, BEKKA VALLEY, LEBANON

Musar Jeune Red is an unoaked blend of Cinsault, Syrah and Cabernet Sauvignon from youthful Bekaa Valley vines.

Inky-dark, silky-textured and aromatic, with blackcurrant, raspberry and cherry jam flavours and a warm, spicy finish, it has been likened to a fine Roussillon red.

1OZ.: \$3.00 HALF GLASS: \$7.00 FULL GLASS: \$12.00

2017 CHAPPELLET MOUNTAIN CUVÉE NAPA VALLEY

This inviting wine offers a complex array of elegant aromas that include spicy red fruit, black cherry, sage, anise, clove and cocoa powder.

The palate is silky and balanced, with a plush, mouthcoating texture that makes the wine immediately approachable and delicious.

Flavors of red currant and cassis are underscored by hints of smoke and vanilla, while seamlessly integrated tannins add length and structure to this complex blend of Bordeaux varietals.

1OZ.: \$3.00 HALF GLASS: \$8.00 FULL GLASS: \$14.00

2017 JEFF RUNQUIST SALMAN VINEYARD PETITE SIRAH, CLARKSBURG

The aromas of boysenberry, blackberry and marionberry jam are deep and dense without turning earthen. The flavors are juicy and succulent with loads of black currant and creamy sweet oak. The mature fully integrated tannins express themselves as a

rich viscous texture that leads to a lingering finish that seems to go on forever.

1OZ.: \$3.00 HALF GLASS: \$8.00 FULL GLASS: \$14.00