

Rioja! a wine bar

Mon - Wed: 4:00pm - 10:00pm | Thur - Fri: 4:00pm - 11:00pm | 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

6

CAPRESE

w/ Tomato, Mozzarella, Italian Herbs and Balsamic Reduction

7

PANZANELLA

w/ Tomato, Focaccia, Capers, Balsamic Reduction and Pecorino

7

SMOKED SALMON

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

8

BRUSCHETTA

Served on Fresh Focaccia

TRADITIONAL

w/ Tomato, Basil, Olive Oil and Pecorino

6

GOAT CHEESE & PESTO

w/ Creamy Goat Cheese and Basil Pesto

6

SMOKED SALMON

w/ Dill Creme and Capers

7

PROSCIUTTO

w/ Prosciutto, Basil Pesto and Pecorino

7

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

6 MANGO SALSA

w/ Crispy Tortilla Chips

6

CRUDITÉ

w/ Hummus & Fruit

7

8 DIP SAMPLER (HUMMUS, SPINACH, SALSA)

w/ Crispy Tortilla Chips

*Add Vegetables & Fruit for \$2

12

SWEET MEDJOOOL DATES* (HOUSE SPECIALTY)

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

7

6 SPICY CHICKEN SALAD

w/ Crackers, Fruit

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

2017 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

2015 PATRICIUS FURMINT, TOKAJ, HUNGARY

This wine has a tangy minerality and steel notes, which sit well alongside primary flavours of orchard and citrus fruits.

There is subtle power and concentration here, hidden behind a veil of lifting acidity.

1OZ.: \$2.00 HALF GLASS: \$6.00 FULL GLASS: \$8.00

2014 JOHANNISHOF KLAUS SPATLESE, RHEINGAU, GERMANY

White blossoms and summer peaches persist from nose to finish here. The palate is lusciously ripe, with rich apricot and tangerine flavors, but a backdrop of lime acidity makes it quite refreshing too.

1OZ.: \$3.00 HALF GLASS: \$6.00 FULL GLASS: \$11.00

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.: \$4.00 HALF GLASS: \$8.00 FULL GLASS: \$14.00

CHATEAU DU PRIEURE DES MOURGUES GRAND RESERVE, FRANCE

A blend of 70% Syrah, 20% Grenache and 10% Mourvèdre, this wine is quite perfumed, with intense aromas of spiced black cherry, forest berry and licorice. The medium-weight palate is plush and mouthfilling, with velvety tannins lending structure to the ripe black-fruit flavors, alongside a touch of graphite. The enduring finish beams with notes of licorice and black pepper.

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

2014 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

2016 SOUTHERN BELLE SYRAH/MONASTRELL BLEND, MURCIA, SPAIN

Medium deep opaque purple color with dark red rim. Initial aromas redolent of blackberry and blueberry with underlying hints of red fruits give way to pleasing complex elements of vanilla and toffee. Soft, big, yet elegant mouth feel, rich, full body, density, superb balance and grip, lead to long, long finish, carrying intense ripe fruit and complex flavor.

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

2014 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

2016 CLOS DE LA SIETE, MENDOZA, ARGENTINA

(MALBEC/MERLOT/CABERNET SAUVIGNON/PETIT VERDOT/SYRAH)

Its leafy, peppery, and spicy nose includes a dark, toasty component. Generous but pounding with tannins, this Malbec blend tastes of toasted blackberry and chocolate. An aggressive hot finish renders this fiery out the door.

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

2015 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: \$6.00 FULL GLASS: \$10.00

2015 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

2015 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: \$7.00 FULL GLASS: \$14.00