

WINES BY THE GLASS

The wines on this progressive wine menu are grouped in flavor categories. Wines with similar flavors are listed in a simple sequence starting with those that are sweeter and very mild in taste, progressing to wines that are drier and stronger in taste.

SPARKLING WINES

7.5	Maschio, Prosecco, Brut DOC Treviso, Veneto, Italy 187ml
9	Marquis de La Tour, Brut Sparkling Loire Valley, France, NV 187ml
11.5	Chandon, Rosé California, NV, 187ml

WHITE & BLUSH WINES

6 oz pour	9 oz pour	
9	12	Kris, Pinot Grigio, "Artist Cuvee" delle Venezie, Italy
10	13.25	Joel Gott, Sauvignon Blanc California
11	14.75	Whitehaven, Sauvignon Blanc Marlborough, New Zealand
10	13.25	Sacha Lichine SLS Rosé, Single Blend Languedoc, France
12	16	Kendall-Jackson, Chardonnay, "Vintner's Reserve" California
11	14.75	Wente Vineyards Estate Grown, Chardonnay Livermore Valley, Central Coast, California

RED WINES

6 oz pour	9 oz pour	
10	13.25	Parker Station, Pinot Noir, by Fess Parker Central Coast, California
13	17.25	Meiomi, Pinot Noir Monterey, Sonoma and Santa Barbara, California
9	12	Charles Smith Wines, Merlot, "The Velvet Devil" Columbia Valley, Washington
10	13.25	Terrazas Altos del Plata, Malbec Mendoza, Argentina
9.5	12.75	Genesis by Hogue, Meritage Columbia Valley, Washington
12	16	Louis M. Martini, Cabernet Sauvignon California
13	18	Beringer, Cabernet Sauvignon Knights Valley, California

SMALL BITES

- 12 **Bar Meatballs**
roasted tomato sauce / parmesan
- 16 **Shrimp Cocktail**
harissa cocktail sauce / caper remoulade
horseradish gremolata
- 11 **Crispy Brussels Sprouts**
chipotle vinaigrette / cotija / pomegranate
- 16 **Buffalo Wings**
carrot and celery / buttermilk ranch
- 15 **Sonoran Cheese Fries**
smoked tomato queso / house made chorizo
pico de gallo / pickled jalapeños / cilantro

CALI STREET TACOS

- 14 **Carnitas**
pickled red onion / salsa roja / roasted pasilla aioli
- 14 **Chicken Tinga**
avocado / charred green onion / chipotle crema
- 14 **Korean Braised Short Ribs**
bok choy slaw / spicy mayo / sesame seeds
- 15 **Thai Shrimp**
yellow curry / cilantro slaw / peanut dressing / sriracha

Consuming raw or undercooked meals, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy

DESSERTS 10

Dark Chocolate Mousse

marshmallow fluff / homemade graham crackers
toasted almonds

Coconut Layer Cake

macerated strawberries / crème anglaise

Warm Chocolate Chip Cookie

chocolate syrup / vanilla ice cream

Vanilla Crème Brûlée

fresh berries

Sticky Toffee Pudding

caramel apple compote / salted butterscotch sauce
rum whipped cream

Gelato and Sorbets

dutch chocolate / french vanilla / tiramisu
amarena cherry / nutella

CIGARS

- 14 **Baccarat: Toro**
Mild Bodied: Honduran Wrapper
- 16 **Arturo Fuente: Chateau**
Mild Bodied: Connecticut Shade Wrapper
- 15 **Punch Pita**
Full Bodied: Ecuadorian Wrapper
- 34 **Montecristo: Jacopo**
Medium Bodied: Habano Wrapper

Additional cigars available and on display
at bluEmber Bar.

WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.p65Warnings.ca.gov/restaurant.