



*A Taste of Monterey*<sup>®</sup>  
— WINE MARKET & BISTRO —

Monterey Wine Country inspired cuisine.  
Locally-sourced fresh ingredients that make a great companion  
to our Monterey County Wines.

## *Sharable and Small Plates*

<b>Inzana Farms Almonds &amp; Pistachios</b>	6
<i>brown sugar, cayenne, thyme</i>	
<b>Applewood Bacon Wrapped Dates</b>	8
<i>bleu cheese filled, saba</i>	
<b>Garlic Shrimp and Cheesy Grits</b>	13
<i>fresh corn grits, california white cheddar, bacon, oven roasted tomato, garlic pesto</i>	
<b>Monterey Crab Dip</b>	14
<i>molten cheese and crab with castroville artichokes served with local sourdough</i>	
<b>Roasted Castroville Artichoke</b>	10
<i>whole artichoke, lemon- basil aioli, saba drizzle</i>	
<b>Crab Cakes</b>	13
<i>remoulade, crisp capers, fine herbs</i>	
<b>Baked Baby Brie</b>	12
<i>roasted gilroy garlic, chef's preserves, french baguette</i>	
<b>Smoked Salmon Plate</b>	11
<i>potato pancakes, sour cream, beet relish, fresh horseradish</i>	
<b>Chickpea Hummus &amp; Samfaina</b>	10
<i>sun-dried tomato and pumpkin seed pesto, toasted pita chips</i>	
<b>Burrata</b>	11
<i>warm crostini, green olive tapenade, carmel valley olive oil</i>	
<b>Bacon Wrapped Meatloaf Sliders</b>	12
<i>spiced ketchup, rosemary aioli, brioche</i>	
<b>Nachos</b>	16
<i>yucatán chicken or spicy goat, black beans, queso fresco, tomato, olives, jalapeño, cilantro, radishes, crema, sliced avocado</i>	
<b>House Made Sausage Trio</b>	11
<i>chicken sundried tomato, duck and pork, lamb merguez tarragon dijon, bacon marmalade, apple butter</i>	

## *Beverages*

<b>Iced Tea - fresh brewed black tea</b>	3
<b>Pacific Grove's Sparky's Root Beer</b>	4
<b>Fresh Lemonade</b>	4
<b>Prickly Pear Lemonade</b>	4
<b>Monterey Bay's Martinelli's Sparkling Apple Juice</b>	3
<b>S. Pellegrino Sparkling Water</b>	3
<i>water available upon request</i>	

## *Desserts*

<b>Creme Brûlée</b>	8
<i>seasonal berries</i>	
<b>Chocolate Lava Cake</b>	8
<i>fresh berries, caramel sauce, sea salt</i>	

# Flatbread Pizzas

<b>Margherita</b>	11
<i>torn san marzano tomatoes, fresh mozzarella, fresh basil</i>	
<b>Pig Wizard</b>	14
<i>fennel sausage, foraged mushrooms, roasted peppers, toma cheese</i>	
<b>Viva Italia</b>	14
<i>sun-dried tomato pumpkin seed pesto, prosciutto, ricotta, finished with fresh apple, arugula, and balsamico</i>	
<b>Chicken Artichoke</b>	15
<i>roasted chicken, castroville artichokes, shaft's bleu cheese, crispy sage, roasted garlic, dried cranberries</i>	
<b>Coastal Carnivore</b>	15
<i>fra'mani salame toscano and salametto piccante, creminelli calabrese salami, house made mozzarella, basil</i>	

# Soups, Salads & Sandwiches

## SOUPS

<b>New England Clam Chowder</b>	5 cup • 8 bowl
<i>new potatoes, chopped clams, bacon, garlic sourdough</i>	
<b>Castroville Artichoke &amp; Potato Bisque</b>	5 cup • 8 bowl
<i>monterey mushroom confit, crisp bacon, gilroy garlic, artichoke chips</i>	

## SALADS

<b>Arugula Salad</b>	9.5
<i>baby heirloom beets, candied walnuts, goat cheese, white balsamic vinaigrette</i>	
<b>ATOM</b>	9
<i>romaine hearts, crisp bacon, avocado, artichokes, tomatoes, egg, schoch farms cheese, roasted garlic vinaigrette</i>	
<b>Strawberry Salad</b>	9.75
<i>butter lettuce, baby spinach, goat cheese, almonds, strawberry-green peppercorn vinaigrette</i>	
<b>Add Chicken or Shrimp</b>	5

## PANINI (served with a simple arugula salad)

<b>Inside-Out Grilled Cheese</b>	10
<i>sliced sourdough, toma, jack, white cheddar</i>	
<b>Avocado Cheddar</b>	13
<i>sliced avocado, wilted kale, roasted tomato, roasted mushroom, caramelized onion, cheddar cheese</i>	
<b>BAMT</b>	14
<i>crispy applewood smoked bacon, avocado aioli, fresh mozzarella, roasted tomato</i>	
<b>Cubano</b>	15
<i>pork carnitas, sliced ham, havarti cheese, bread &amp; butter pickles, honey mustard</i>	
<b>Roast Beef</b>	14
<i>caramelized onions, mayonnaise, horseradish cheddar cheese</i>	