



A Taste of Monterey®

— WINE MARKET & BISTRO —



SMALL PLATES

- CALIFORNIA SPICED ALMONDS**
brown sugar, cayenne, thyme (GF)
- OLIVE MEDLEY**
fennel and citrus (GF)
- SPICED ALMONDS & OLIVE MEDLEY (GF)**
- GARLIC SHRIMP AND CHEESY GRITS**
fresh corn grits, california white cheddar, bacon, oven roasted tomato, garlic pesto (GF)
- LOCAL BRUSSELS AND THICK CUT BACON** 12
Baker's bacon, rosemary honey balsamic vinegar (GF)
- APPLEWOOD BACON WRAPPED DATES** 11
bleu cheese filled, saba (GF)

SHARABLES

- CHICKPEA HUMMUS** 10
sun-dried tomato and pumpkin seed pesto, pita (GF)*
- NACHOS** 15
black beans, queso fresco, Monterey jack, jalapeno, black olives, cilantro, crema, salsa trio side
Add Yucatan Chicken, Cumin Lime Carnitas +5 or Smoky Tri Tip +7
- MONTEREY CRAB DIP** 17
molten cheese, crab with castroville artichokes served with local sourdough (GF)*
- WILD CAUGHT SMOKED SALMON CROSTINI PLATE** 14
locally made Schoch Farms garlic and herb fromage blanc, capers
- BAKED BABY BRIE** 15
roasted Gilroy garlic, french baguette, and seasonal preserves
- BURRATA** 14
warm crostini, green olive tapenade, olive oil (GF)*

ARTISAN CHEESE & CHARCUTERIE WITH CHEF ACCOMPANIMENTS

- CHOOSE FROM OVER 20 DIFFERENT ARTISAN CHEESES & CHARCUTERIE
- SELECT ONE • 12
 - SELECT THREE • 24
 - SELECT FIVE • 36

*please let your server know if you have any food allergies
water served upon request
GF= gluten free, *item is GF without pita/bread*

FLATBREAD PIZZAS (gluten-free crust option +3)

- MARGHERITA** 16
san marzano tomato sauce, fresh mozzarella, fresh basil
- PIG WIZARD** 17
fennel sausage, foraged mushrooms, roasted peppers, toma cheese
- VIVA ITALIA** 17
sun-dried tomato pumpkin seed pesto, prosciutto, ricotta, finished with fresh apple, arugula and balsamico



- CHICKEN ARTICHOKE** 17
roasted chicken, castroville artichokes, shafi's bleu cheese, crispy sage, roasted garlic, dried cranberries
- COASTAL CARNIVORE** 17
Molinari salame toscano and, Creminelli calabrese, fennel sausage, mozzarella, basil



BEVERAGES

- PREMIUM MONTEREY COUNTY WINES** flights/glasses varies
- LOCAL CRAFT BEERS** flights/glasses varies
- ICED TEA - FRESH BREWED BLACK TEA** 5
- FRESH ORGANIC LEMONADE** 5
- PRICKLY PEAR LEMONADE** 6
- MONTEREY BAY'S MARTINELLI'S SPARKLING APPLE JUICE** 4
- S. PELLEGRINO SPARKLING WATER 750ml** 7

SOUPS, SALADS & SANDWICHES

SOUPS

- NEW ENGLAND CLAM CHOWDER** 9 cup • 14 bowl
potatoes, chopped clams, celery, onion, bacon, garlic sourdough
- CASTROVILLE ARTICHOKE & POTATO BISQUE** 9 cup • 14 bowl
garlic sourdough (GF)*

SALADS

- ARUGULA SALAD** 14
baby heirloom beets, candied walnuts, goat cheese, white balsamic vinaigrette (GF)
- ATOM** 18
romaine hearts, crisp bacon, avocado, artichokes, tomatoes, egg, white cheddar, roasted garlic vinaigrette (GF)
Add Chicken, Cumin Lime Carnitas +8 or Shrimp or Smoky Tri Tip +12

PANINI (served with a small mixed green salad) (add a cup of soup +8)

- CHEESE LOVERS** 14
sourdough, toma, jack, white cheddar
- MONTEREY CUBANO** 16
pork carnitas, prosciutto ham, provolone cheese, pickles, mustard
- SANTA LUCIA TRI TIP** 18
oak grilled tri tip, caramelized onion, aged provolone, served w/ roasted garlic & red pepper aioli
- SALINAS VALLEY** 16
artichoke sage pesto, sun-dried tomatillo, roasted mushroom, caramelized onion, goat cheese



DESSERTS

- CREME BRÛLÉE** 10
fresh berries
- CHOCOLATE LAVA CAKE** 10
fresh berries, caramel sauce

SUBJECT TO CHANGE