



A Taste of Monterey[®]

— 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

Inzana Farms Spiced Almonds <i>brown sugar, cayenne, thyme</i>	7
Mediterranean Olive Medley <i>fennel and citrus</i>	3 half order • 6 full order
Applewood Bacon Wrapped Dates <i>bleu cheese filled, saba</i>	9
Garlic Shrimp and Cheesy Grits <i>fresh corn grits, california white cheddar, bacon, oven roasted tomato, garlic pesto</i>	14
Monterey Crab Dip <i>molten cheese and crab with castroville artichokes served with local sourdough</i>	15
Roasted Castroville Artichoke <i>whole artichoke, lemon- basil aioli, saba drizzle</i>	11
Grilled Brussels Sprouts and Bacon Skewers <i>applewood smoked bacon, brussels sprouts, bourbon-maple glaze</i>	10
Crab Cakes <i>remoulade, crisp capers, fine herbs</i>	14
Baked Baby Brie <i>roasted gilroy garlic, chef's preserves, french baguette</i>	13
Smoked Salmon Plate <i>potato pancakes, sour cream, beet relish, fresh horseradish</i>	12
Chickpea Hummus & Samfaina <i>sun-dried tomato and pumpkin seed pesto, toasted pita chips</i>	11
Burrata <i>warm crostini, green olive tapenade, carmel valley olive oil</i>	12
Bacon Wrapped Meatloaf Sliders <i>spiced ketchup, rosemary aioli, brioche</i>	13
Nachos <i>yucatán chicken or spicy goat, black beans, queso fresco, tomato, olives, jalapeño, cilantro, radishes, crema, sliced avocado</i>	8 half order • 16 full order
House Made Sausage Trio <i>chicken sundried tomato, duck and pork, lamb merguez tarragon dijon, bacon marmalade, apple butter</i>	12

Beverages

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

Desserts

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

Flatbread Pizzas

Margherita	12
<i>torn san marzano tomatoes, fresh mozzarella, fresh basil</i>	
Pig Wizard	15
<i>fennel sausage, foraged mushrooms, roasted peppers, toma cheese</i>	
Viva Italia	15
<i>sun-dried tomato pumpkin seed pesto, prosciutto, ricotta, finished with fresh apple, arugula, and balsamico</i>	
Chicken Artichoke	15
<i>roasted chicken, castroville artichokes, shaft's bleu cheese, crispy sage, roasted garlic, dried cranberries</i>	
Coastal Carnivore	15
<i>fra'mani salame toscano and salame piccante, creminelli calabrese salami, house made mozzarella, basil</i>	

Soups, Salads & Sandwiches

SOUPS

New England Clam Chowder	6 cup • 9 bowl
<i>new potatoes, chopped clams, bacon, garlic sourdough</i>	
Castroville Artichoke & Potato Bisque	6 cup • 9 bowl
<i>monterey mushroom confit, crisp bacon, gilroy garlic, artichoke chips</i>	

SALADS

Arugula Salad	11
<i>baby heirloom beets, candied walnuts, goat cheese, white balsamic vinaigrette</i>	
ATOM	11
<i>romaine hearts, crisp bacon, avocado, artichokes, tomatoes, egg, schoch farms cheese, roasted garlic vinaigrette</i>	
Butter Lettuce and Green Apple Salad	11
<i>butter lettuce, vermont cheddar cheese, vanilla bean vinaigrette</i>	
Add Chicken or Shrimp	6

PANINI (served with a simple arugula salad)

Inside-Out Grilled Cheese	12
<i>sliced sourdough, toma, jack, white cheddar</i>	
Avocado Cheddar	14
<i>sliced avocado, wilted kale, roasted tomato, roasted mushroom, caramelized onion, cheddar cheese</i>	
BAMT	15
<i>crispy applewood smoked bacon, avocado aioli, fresh mozzarella, roasted tomato</i>	
Cubano	15
<i>pork carnitas, sliced ham, havarti cheese, bread & butter pickles, honey mustard</i>	
Roast Beef	15
<i>caramelized onions, mayonnaise, horseradish cheddar cheese</i>	