



A Taste of Monterey®

— WINE MARKET & BISTRO —



Small Plates

CALIFORNIA SPICED ALMONDS <i>brown sugar, cayenne, thyme (GF)</i>	8
OLIVE MEDLEY <i>fennel and citrus (GF)</i>	8
SPICED ALMONDS & OLIVE MEDLEY (GF)	15
GARLIC SHRIMP AND CHEESY GRITS <i>fresh corn grits, california white cheddar, bacon, oven roasted tomato, garlic pesto (GF)</i>	16
LOCAL BRUSSELLS AND THICK CUT BACON <i>Baker's bacon, rosemary honey balsamic vinegar (GF)</i>	12
APPLEWOOD BACON WRAPPED DATES <i>bleu cheese filled, saba (GF)</i>	11
CHICKPEA HUMMUS <i>sun-dried tomato and pumpkin seed pesto, pita (GF*)</i>	10
NACHOS <i>black beans, queso fresco, Monterey jack, jalapeno, black olives, cilantro, crema, salsa trio side</i> Add Yucatan Chicken, Cumin Lime Carnitas +5 or Smoky Tri Tip +7	15
MONTEREY CRAB DIP <i>molten cheese, crab with castroville artichokes served with local sourdough (GF*)</i>	17
WILD CAUGHT SMOKED SALMON CROSTINI PLATE <i>locally made Schoch Farms garlic and herb fromage blanc, capers</i>	14
BAKED BABY BRIE <i>roasted Gilroy garlic, french baguette, and seasonal preserves</i>	15
BURRATA <i>warm crostini, green olive tapenade, olive oil (GF*)</i>	14

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 <i>san marzano tomato sauce, fresh mozzarella, fresh basil</i>	16
PIG WIZARD <i>fennel sausage, foraged mushrooms, roasted peppers, toma cheese</i>	17
VIVA ITALIA <i>sun-dried tomato pumpkin seed pesto, prosciutto, ricotta, finished with fresh apple, arugula and balsamico</i>	17
CHICKEN ARTICHOKE <i>roasted chicken, castroville artichokes, shafi's bleu cheese, crispy sage, roasted garlic, dried cranberries</i>	17
COASTAL CARNIVORE <i>Molinari salame toscano and, Creminelli calabrese, fennel sausage, mozzarella, basil</i>	17



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 <i>potatoes, chopped clams, celery, onion, bacon, garlic sourdough</i>	9 cup • 14 bowl
CASTROVILLE ARTICHOKE & POTATO BISQUE <i>garlic sourdough (GF*)</i>	9 cup • 14 bowl
SALADS	
ARUGULA SALAD <i>baby heirloom beets, candied walnuts, goat cheese, white balsamic vinaigrette (GF)</i>	14
ATOM <i>romaine hearts, crisp bacon, avocado, artichokes, tomatoes, egg, white cheddar, roasted garlic vinaigrette (GF)</i> Add Chicken, Cumin Lime Carnitas +8 or Shrimp or Smoky Tri Tip +12	18
PANINI (served with a small mixed green salad) (add a cup of soup +8)	
CHEESE LOVERS <i>sourdough, toma, jack, white cheddar</i>	14
MONTEREY CUBANO <i>pork carnitas, prosciutto ham, provolone cheese, pickles, mustard</i>	16
SANTA LUCIA TRI TIP <i>oak grilled tri tip, caramelized onion, aged provolone, served w/ roasted garlic & red pepper aioli</i>	18
SALINAS VALLEY <i>artichoke sage pesto, sun-dried tomatillo, roasted mushroom, caramelized onion, goat cheese</i>	16



Desserts

CREME BRÛLÉE <i>fresh berries</i>	10
CHOCOLATE LAVA CAKE <i>fresh berries, caramel sauce</i>	10

SUBJECT TO CHANGE