



Lunch Menu

Espresso Drinks

Espresso	3
Cappuccino	4
Latte	4
Americano	4

Our Philosophy "PASSION"

about wine, beer, food
the subtle intermingling and fusion of tastes

WINE S

Mystery Wine ? A..Q.
Guess the grape and region and we will buy
you another glass

Take off With One Of Our 'Wine Flights' A.Q.
Three different wines—2 ounce pours

Bubbles

NV Castellroig Cava Brut, Spain	11
NV Cantine Riondo Prosecco, Italy	12

White

05 Murphy-Goode 'Island Block' Chard., Alex	10
08 Ca'Donini Pinot Grigio, Delle Venezie	8
08 Jean-Luc Colombo 'Les Abeilles' Blanc,	9
09 St. Lucas Torrontes, Argentina	9
09 Trajarianho Vinho Verde, Portugal	8
03 von Hövel Oberemmeler Hütte Riesling Spätl.	10
09 Two Hands 'Brilliant Disguise' Moscato, Aust.	11

Rose

09 Schnaitmann Evoie Dry Rosé, Germany	11
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Red

08 Ponzi 'Tavolo' Pinot Noir, Willamette Valley	14
06 3 Jacks Merlot, Sonoma	11
06 Starla Cabernet Sauvignon, Napa Valley	12
07 Tolosa Syrah 'Edna Ranch. Edna Valley	11
05 Maggio Vineyards 'Old Vine Zinf.', Lodi	8
NV Fess Parker 'Frontier Red', Santa Maria	9
06 Jean-Luc Colombo 'Les Abeilles' Rouge,	9
08 Rutini 'Trumpeter' Malbec, Mendoza	8
08 Olivares Alto de la Hoya Monastrell, Jumilla	10
08 Agricola De Borja Borsao 'Monte Oton' Spain	8

Red = May be included as part o the daily
Lunch Special

Sign Up For Our E-mail List

learn about our e-events and specials
only offered
to our e-mail customers
www.bottlerock.net

Every Saturday Wine Tasting

1:00 p.m.—4:00 p.m.

Soft Drinks

Natura Water (750mL)	4
◇ Still and Sparkling	
Republic Ice Teas (500mL)	4
◇ Pomegranate Green Tea	
◇ Ginger Peach Black Tea Decaf	
◇ Blackberry Sage Black Tea	
◇ Açai Berry Red Tea	
Hanks (12oz.)	3
◇ Vanilla Cream	
◇ Orange Cream	
◇ Root Beer	
Fentimans (275mL)	3
◇ Curiosity Cola	
◇ Victorian Lemonade	

Cold Sandwiches

Served with a Side of Cornichons or Mixed Olives

Soppressata (salami)

roasted garlic aioli, olive tapenade, lettuce
& Spanish manchego cheese
\$8.00 full / \$5.00 half

Italian

soppressata, capicola, mortadella,
provolone cheese, XVOO, red wine vinegar,
lettuce
\$8.00 full / \$5.00 half

Turkey

provolone cheese, smoked turkey, mayo,
mustard, tomato, lettuce
\$7.50 full / \$4.75 half

Prosciutto

black truffle Boschetto, sliced organic prosciutto,
XVOO, balsamic vinegar, tomato, lettuce
\$8.00 full / \$5.00 half

Tomato & Burrata

fresh Burrata cheese, Heirloom tomatoes,
basil pistou, XVOO, balsamic glaze
\$8.00 full / \$5.00 half

Smoked Salmon

smoked salmon, cream cheese, green onions,
tomatoes
\$8.00 full / \$5.00 half

SOUP

Japanese Tomato Soup

Japanese tomatoes, fresh herbs, tarragon emulsion
\$6 / add side salad \$8

SALADS

tuna salad or a filet of chicken may be added to any salad
for an additional \$3

Arugula Salad

Fuji apples, dried cherries, red onions,
shaved parmesan cheese, red wine vinaigrette
\$8

Chopped Salad

chopped Romaine lettuce, provolone,
garbanzo beans, cherry tomatoes,
soppressata, turkey, fresh dill,
champagne vinaigrette
\$10

Caprese Salad

fresh Burrata cheese, Heirloom tomatoes,
basil pistou, crostini
\$8

Hot Sandwiches

Served with a Side of Cornichons or Mixed Olives

Tuna Melt

red onion, celery, pickles, lettuce, tomato,
Swiss cheese
\$7.00 full / \$4.00 half

Reuben Sandwich

sliced corn beef, sauerkraut, Swiss cheese,
thousand island on country white bread
\$8 full / \$5 half

Ham and Eggs Panini

ham, Swiss cheese, sunny side up egg, arugula,
whole grain mustard, mayo on country white bread
\$9 full only

Black Truffle Grilled Cheese

on brioche with truffle butter and served with
a side salad
\$8 full only / add prosciutto \$10

Grilled Chicken Panini

basil aioli, piquillo peppers, Boucheron
cheese, tomatoes
\$10 full only

Sweet Delights

L'Artisan du Chocolate — All Dark

• **Flight of Five** 10
81% Pave Noir 4

Chocolate Flourless Ganache Cake 7

whipped cream and berries