



wine bar & bistro

House Tapas

sharing is encouraged
items are served as ready

- ✓ Spanish Tortilla (Frittata) 7
eggs, caramelized onions, potatoes, & house-made mustard aioli

- Meatballs de España 10.5
ground beef, onion, paprika, white wine, & parsley in a saffron tomato sauce. Served with a baguette

- Patatas Bravas 9
roasted potatoes cooked with Mexican chorizo. Served with house-made aioli & spicy tomato sauce

- ✓ Hummus Trio 8.5
classic garlic hummus, roasted beet hummus, kalamata olive hummus. Served with pita & sliced cucumber

- Smoked Salmon Rolls 10
smoked salmon, thyme, cream cheese, & capers rolled in a thinly sliced cucumber

- Chorizo Deviled Eggs 7
classic deviled eggs with Mexican chorizo

- Prosciutto Wrapped Dates 7
dates stuffed with goat cheese, drizzled with honey & white balsamic reduction; topped with crushed almonds

- ✓ Farmer's Cheese Empanadas 9.5
empanadas filled with fresh cow's milk cheese drizzled with honey & chopped pistachios

- Savory Empanadas 10
empanadas filled with beef, seasonal spices, onions cooked in white wine, topped with pickled onions & chimichurri

- ✓ Greek Eggplant Canapé 6
roasted eggplant & red peppers, Spanish paprika, walnuts, olive oil, lemon juice, topped with feta cheese. Served with pita bread

- Spanish Chorizo & Manchego Toast 8.5
Spanish chorizo & manchego cheese with quince paste on toast

- Brussels in DTSA 9
roasted brussel sprouts, Spanish chorizo, sumac & almond



Plates

ask your server for the selection of the day

- ✓ Cheese Plate: Three Cheese 12
artisan cheese with nuts, olives, grapes, house-made jam & crostini

- Charcuterie Plate: Three Meat 14
artisan meats with nuts, olives, grapes, house-made jam & crostini

- Festival Plate: Three Cheese | Three Meat 19
mix of artisan cheeses, meats, nuts, olives, grapes, house-made jam & crostini

- ✓ Baked Brie 16
creamy brie wrapped in flaky phyllo dough with quince paste. Served with green apples & crostini

Flat Breads

- ✓ Margherita 10 half order 5.5
marinara, mozzarella & parmesan cheeses, fresh roma tomatoes topped with fresh basil & balsamic reduction

- Italian 10.5 half order 6.5
marinara, fig jam, burrata, prosciutto, arugula & truffle oil

- Florentina 10.5 half order 6.5
marinara, mozzarella & parmesan cheese, chicken, caramelized onion & spinach

Entrees

served after 5:00p

- Pasta & Scallops 18
scallops seared in white wine & butter sauce, served on a bed of angel hair pasta. Served with a baguette

- West End Flat Iron 19
house dried herb rub flat iron steak, fingerling potatoes, mini rainbow carrots with a side of Romesco sauce. Served with a baguette & sweet butter

- ✓ Seasonal tbr Risotto 14
butternut squash, honey, thyme, rosemary & arborio rice



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Sandwiches

Add a cup of soup or house side salad 2

✓ Grilled Cheese 8.5
mozzarella & cheddar cheese melted on toasted sourdough bread

Grilled Chicken Marinara 9.5
grilled chicken, marinara, mozzarella, basil on ciabatta bread

Roast Beef 10
herb roasted beef, mixed greens, heirloom tomatoes, caramelized onions with a Mexican crema horseradish sauce. Served with au jus on side

Roasted Pork Sliders 10
a trio of roasted pork sliders with our own kicked up slaw on slider buns

Salads

Add chicken 4

✓ Caprese 9.5
heirloom tomato, burrata, fresh basil, pesto, balsamic reduction & pine nuts

✓ West End Salad
Single 8.5 Sharable 12.5
market greens, roasted beets, crumbled goat cheese, toasted walnuts, tossed with mango vinaigrette with fig jam & goat cheese crostini

✓ House Salad
Side 4.5 Single 8.5 Sharable 12.5
greens, tomato, cucumber, red onion & toasted pumpkin seeds tossed in a house vinaigrette

Soups

✓ Tomato Basil Bisque Cup 4.5 Bowl 6.5
Soup of the Day Cup 5 Bowl 7



Sweet Finish

Cannoli Flight 7.5
three mini cannolis filled with three various flavors: classic cannoli with chocolate chips, pistachio & nutella

Chocolate Crema Catalana 8.5
Spanish chocolate creme brûlée with traditional spices & a hint of Ancho chile. Served with a macerated strawberry & white wine sauce

Berry Semifreddo 9
house-made berry & Cabernet semifreddo (half-frozen mousse), topped with seasonal berries

Beverages

Non-Alcoholic

San Pellegrino 2.5

Fruit Infused Sparkling Sodas 3.5
Italian soda style sparkling water infused with fruit puree
*see below for flavors

Lemonade 3.5

Arnold Palmer 3.5

Bottomless Iced Tea 3

Fruit Infused Iced Tea 3.5
*see below for flavors

Hot Tea 2.5

Bottomless Regular Coffee 2.5

Pressed Coffee: Regular or Decaf
Half Carafe 2.5 Full Carafe 4

*based on availability: peach, cantaloupe, champagne grape, lavender, passion fruit, mango, watermelon, kiwi
Selections change; ask your server if other flavors are available.