

## Philosophy

Wine is often intimidating and confusing. Our goal at The Wine Cellar is to provide a relaxed atmosphere where our patrons can comfortably approach and explore this wonderful drink.

If you would like to try a variety of wines while you are here, just purchase a Wine Card to use on our enomatic wine machines. This card allows you to select wines from around the world and try the various flavors until you find the perfect wine for you! Ask any of our helpful staff about our wine cards.

Initial card charge of \$2 \* Reloadable at Any Time \* Card Never Expires!

## Breads & Spreads Tapas

<u>Roasted Red Pepper Hummus</u>	\$7
<i>Seasoned with Paprika and served with Grapes and Toasted Whole Wheat Pita</i>	
<i>Perfect Pairings: Pinot Noir, Malbec; Chardonnay; Dark Beer</i>	
<u>Basil Pesto Bruschetta</u>	\$7
<i>Bowl of Basil Pesto Served with Parm Shavings and Toasted French Bread</i>	
<i>Perfect Pairings: Tempranillo, Syrah; Sparkling; Light Beer</i>	
<u>Tomato Basil Bruschetta</u>	\$7
<i>Bowl of our Tomato, Basil, &amp; Garlic Tapenade Served with Toasted French Bread</i>	
<i>Perfect Pairings: Italian Reds; Sauvignon Blanc; Light Beer</i>	
<u>The Triumvirate</u>	\$16
<i>Red Pepper Hummus, Pesto Bruschetta, &amp; Tomato Basil Bruschetta. Perfect for Sharing</i>	
<i>Perfect Pairings: Any of the Beverages Listed Above</i>	
<u>Gorgonzola &amp; Honey Bruschetta</u>	\$9
<i>TWC's Signature Combination of Toasted French Bread topped with Gorgonzola, and Drizzled with Honey</i>	
<i>Perfect Pairings: Cabernet Sauvignon, Sauternes, Sherry, Port</i>	

## Meat & Cheese Tapas

All Are Served with Toasted French Bread and Assorted Fruit & Nuts

### Brie (France)

Cow's milk from regions around Paris

### Gorgonzola (USA)

Soft cow's milk laced with pungent molds

### Manchego (Spain)

MAN-chay-GO! Sheep's milk from Spain

### Drunken Goat (Spain)

Goat's milk aged in red wine

### Parmignano (Italy)

Cow's milk - hard, granular and salty

### White Cheddar (Ireland)

Sharp and Delicious!

<u>Pick Three</u>	\$9
<i>Any 3 cheeses</i>	
<u>Pick Four &amp; Antipasto</u>	\$17
<i>Any 4 Cheeses along with Cured Italian Meats Sliced in-house Daily</i>	
<u>Caprese con Prosciutto Skewers</u>	\$9
<i>8 Skewers of Fresh Buffalo Mozzarella, Tomatoes, Basil, &amp; Prosciutto w/ Olive Oil &amp; Balsamic Drizzle</i>	
<i>Perfect Pairings: Spanish &amp; Tuscan Reds, Chardonnay,</i>	
<u>Spanish Tapas Plate</u>	\$10
<i>Imported Spanish Chorizo, Manchego and Drunken Goat Cheeses, Roasted Red Peppers, Kalamata and Green Olives &amp; Peperoncini</i>	
<i>Perfect Pairings: Crisp Powerful Whites, Albarino, Rhien Riesling, Lager Beers</i>	
<u>Smoked Salmon &amp; Cream Cheese</u>	\$10
<i>Smoked Salmon and Cream Cheese served with Capers &amp; diced Red Onion</i>	
<i>Perfect Pairings: Pinot Noir, Crisp White Wines, Gin &amp; Tonic</i>	

## **Salads**

*Vinaigrettes Are Made In-House Daily; Salads Come With Toasted French Bread*

- Pear & Goat Cheese Salad \$9  
*Organic Spring Mix, Fresh Sliced Pear, Goat Cheese, Glazed Walnuts, with Balsamic Vinaigrette*  
*Perfect Pairing: Light Crisp Whites, Pinot Gris, Sauvignon Blanc, Sweet Dessert Wines*
- Antipasto Salad \$9  
*Organic Baby Spinach, Diced Italian Salami, Cappacola, & Ham, Fresh Mozzarella & Parmesan, Tomato, Pepperoncini, Kalamata Olives, with Balsamic Vinaigrette*  
*Perfect Pairing: Light to Medium Bodied White Wines; Sauvignon Blanc, Non Oaked Chardonnays*
- Chopped Club Salad \$9  
*Organic Spring Mix, Shaved Roast Chicken & Ham, Fresh Mozzarella, Artichoke Hearts, Sun Dried Tomato, Kalamata Olives, Garbanzos, Red Onion, with Champagne Dijon Vinaigrette*  
*Perfect Parings: Medium Whites & Light Reds; Torrontes, Chardonnay, Pinot Noir & French Roses*

## **Paninis**

*All Paninis are served with Side Salad of Organic Spring Mix with your choice of House-made Vinaigrette. Paninis are cooked to order on our Fresh, Crusty Ciabatta so please allow at least 10 minutes for us to prepare.*

- Baked Brie Panino \$9  
*French Brie, Sliced Pear, Dalmatian Fig Spread & Proscuitto*  
*Perfect Pairings: Deep California Reds; Cabernet & French Dessert Wines*
- Mediterranean Chicken Panino \$9  
*Sliced Roasted Chicken, Roasted Red Pepper, Spinach & Provolone with Pesto Mayo*  
*Perfect Pairings: Light Italian or Spanish Reds; Oaked Chardonnays; Sparkling wine*
- Italian Grinder Panino \$9  
*Sliced Salami, Hot Capocollo, Ham, & Provolone with Tomato, Spinach, Red Onion & House Aioli*  
*Perfect Pairings: Juicy Reds; Zinfandel; Darker Beers*

*\* Split plate with additional side salad is an additional \$2*

## **Sweets & Treats**

*"For the Sweet Tooth in Everyone"*

- Chocolate Plate \$7  
*Featuring 3 Ghirardelli chocolates: Dark, Milk & White Chocolate. Served with Fresh Fruit & Nuts*
- Ice Cream Martini \$7  
*Two delicious scoops of our vanilla bean ice cream served in a martini glass. Choose from these toppings:*  
*Raspberries*  
*Strawberries*  
*Chocolate, Caramel or White Chocolate syrup*
- Grasshopper Ice Cream Martini \$7  
*Dark Crème de Cacao, Crème de Mint and Peppermint Schnapps. Sprinkled with Chocolate Shavings*
- Twilight Delight \$7  
*Our Signature Ice Cream Martini with Irish Crème, Amaretto, Coffee Liqueur and Chocolate Shavings*

*\*We Proudly Serve Hand-Cut French Bread Made Fresh Daily from Stone Mill Bakery*

*\*Kitchen closes at 11pm*