

## by the glass



### sparklers

Prosecco	<i>Ca Furlan, Veneto, NV</i>	9
Cava	<i>Casteller, Brut, Penedés, NV</i>	10
Rose Cava	<i>Castelloiroig, Brut Penedés, NV</i>	11
Champagne	<i>Heidsick &amp; Co., Brut, NV</i>	16

### whites

Torrantes	<i>Loca Linda '11, La Rioja, Arg.</i>	9
Riesling	<i>Willamette '10, Oregon</i>	9
M.Thurgau	<i>Mals Margreid '10, Alto Adige</i>	10
S. Blanc	<i>Petit Paris '10, Bergerac Sec</i>	8
Albarino	<i>Columna '10, Rias Baixas</i>	10
Pinot Grigio	<i>Alta Donna '10, Veneto</i>	8
Chardonnay	<i>Domaine Talmard '09 Macon</i>	11
Chardonnay	<i>Clos Julien '09, Sonoma Coast</i>	10

### rosé

Ull de Llebre	<i>Castelloiroig '10, Penedes</i>	11
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### reds

Pinot Noir	<i>Marimar '06, Cristina, Russ. River</i>	15
Tempranillo	<i>Dacu '10, Ribera del Guadiana</i>	8
Grenache	<i>Domaine La Florane '10, Visan</i>	9
Garnacha	<i>C. Pinol, Ludovicus '10, Terra Alta</i>	10
Bobal	<i>Temperamento '09, Requena</i>	11
Merlot	<i>Lotus '09, California</i>	9
Malbec	<i>Castel '10, Sud-Ouest</i>	9
Petit Verdot	<i>Ruca Malen '10, Mendoza</i>	11
Cabernet	<i>Montes '10, Colchagua</i>	10
Cabernet	<i>Fianchetto "Gravelly" '09, Napa</i>	13

"Flight" of Spanish Whites 11  
 ~ Txakoli ~ Malvar ~ Garnatxa ~

### taverna tapas

<b>Salmon Tartare</b>	6
shallot, fennel, micro greens & <i>Terhune</i> Lettuce	
<b>Yellowfin Tuna Ceviche</b>	6
jalapeños, red onions, cilantro & lime	
<b>Seasonal Oysters</b>	7
Bloody Mary mignonette	
<b>Marinated Bocarones</b>	5
fennel soubise & sliced radish	
<b>Stuffed Dates</b>	5
blue cheese, tempura & yogurt	
<b>Mini Kebabs "Beef or Fish"</b>	6
tzatziki sauce	
<b>Albondigas</b>	5
organic grass-fed beef meatballs, marinara & Grana	
<b>Marinated Littleneck Clams</b>	6
truffle & cilantro	
<b>Bacalao Brandade</b>	5
preserved lemon aioli	
<b>Cumin Cauliflower Fritters</b>	5
kale & pine nut pesto	
<b>Falafel</b>	5
chick pea fritter & tzatziki sauce	
<b>Mediterranean Olives</b>	5
herb marinated	
<b>starters</b>	
<b>a choice of bruschetta</b>	10
fava bean & spring carrots prosciutto, spring onion marmalade, ricotta cucumber, olives, tomato & Feta	
<b>Mezze Sampler &amp; Crispy Flatbreads</b>	9
baba ganoush, red pepper & black bean hummus	
<b>Olsson's Artisanal Cheeses</b>	12
local & imported artisanal cheeses	
<b>Salumi</b>	13
chef's selection of local & imported meats, cornichon whole grain mustard & flatbreads	
<b>Oak Grove Cornmeal Fried Calamari</b>	13
Harissa pomodoro & lemon aioli	
<b>Baby Octopus</b>	14
fingerling potato, niçoise olives, capers & paprika	