DRINK.

WHITE WINE (LES BLANCS)
Lagaria Pinot Grigio, Italy 10 / 32
Cadre Stone Blossom Sauvignon Blanc, Edna Valley 14 / 39
Martinisancho Bodega y Viñedos Verdejo, Spain 14 / 39
Cadre Sea Queen Albariño, Edna Valley 14 / 39
Epiphany Granache Blanc, Rodney’s Vineyard, Santa Barbara Co. 12 oz. Can 14
Dry Creek (draft) Chenin Blanc, Dry Creek Sonoma 9
Pedroncelli Chardonnay, Dry Creek Sonoma 11 / 33
J. Lohr Chardonnay, Arroyo Seco, Monterey 12 / 36
Beringer Brothers Bourbon Barrel Aged Chardonnay, Napa 14 / 39

ROSE (LE ROSE)
Terrasse du Moulin Pastel Rosé Languedoc-Roussillon, Sud de France – Glass only 9
Domaine Claude Val Languedoc-Roussillon, Sud de France 11 / 33
Fleur De Mer Côtes de Provence, Sud de France 12 / 36

RED WINE (LE ROUGE)
Nicolas Potel 2019 Beaujolais- Villages, France 11 / 33
Wiens Family Cellars 2017 Sangiovese, Temecula Valley 13 / 38
Storypoint 2018 Pinot Noir, Sonoma 11 / 33
Wiens Family Cellars 2018 Pinot Noir, Temecula Valley 42
Ampelos Cellars 2018 Pinot Noir, Sta. Rita Hills, Santa Barbara Co. 52
J. Lohr Estates Seven Oaks Cabernet Sauvignon, Paso Robles 13 / 38
Yount Mill House 2018 Cabernet Sauvignon, Napa Valley 39
Rabble Zinfandel, Paso Robles 13 / 38
Beringer Brothers Bourbon Barrel Aged Red Blend, Napa 14 / 39
Wiens Family Cellars 2017 “Obscura” (88% Merlot 12% Petite Syrah), Temecula Valley 42
J. Lohr Estates 2017 “Pure Paso” Proprietary Red (70.5% Cabernet 26.5% Petite Syrah 2% Merlot 5% Petit Verdot 5% Malbec) Paso Robles 51
Wiens Family Cellars 2016 Reserve “Dualis” (50% Cabernet 50% Zinfandel), Temecula Valley 42

SPARKLING, CAVA & PROSECCO (LE BULLES)
Astoria Prosecco Di Treviso, Italy Split 11
Veuve Du Vernay Brut Rosé, France Split 11
Pol Clement Blanc de Blanc Brut, France Split 11
La Cantina Pizzolato Paloma Rose Spumante Secco, Veneto, Italy Split 11 ~ Bottle 32
Monasteriolo Semi Seco Cava, Sant Sadurni D’Anoia, Spain 29
Domaine Rosier Cuvée Jean Philippe Brut, Blanquette de Limoux 32

HARD CIDERS
Aval Cidre Artisanal Rose Cider, Apple Cider [6%] Bretagne France 7

DRAFT CRAFT BEER (ALL CALIFORNIA CRAFT DRAFT)
Stone Brewing Co Buenaveza, Sal & Lime Lager, Lager 4.7 % abv – Escondido 7
AleSmith (Collaboration w/ Alvarado St. Brewing) OSO Under, IPA, 7 % abv – (AleSmith-San Diego / Alvarado St.-Monterey) 9
Almanac Love Hazy IPA, Tropical Juicy IPA, 6.6. % abv – Alameda 9
Stone Brewing Co Enjoy By 07 04 2021, Tangerine & Pineapple Double IPA, 9 % abv – Escondido 9
Third Window Brewing Co Saison , Belgian Farmhouse Ale, 6.5% abv – Santa Barbara 9

CALIFORNIA CRAFT & BELGIAN BEER
Beachwood Hayabusa, Japanese style lager, 5% – Long Beach 6
Stiegl Grapefruit Radler, Fruit Beer 2.5% Salzburg, Austria 7
Stone Tangerine Express IPA, IPA Brewed with Whole Tangerine & Pineapple 6.7% Escondido 6
Beachwood CitraHolic, IPA, 7.1% abv – Long Beach 9
Modern Times Black House, Oatmeal Stout, 5.8% abv – San Diego 8
Track 7 Dark Ailment, Russian Imperial Stout 10.4% Sacramento 10
Duvel Belgian Ale, Belgian Blonde Ale, 8.5% abv – Belgium 10
Monk’s Café Flemish Sour Ale, Belgian Sour, 5.5% abv – Belgium 10
St. Bernardus ABT 12 Belgian Quadruple, 10% abv – Belgium 12

RESERVE CRAFT & BELGIAN BEER
The Bruery Twelve Drummers Drumming, Belgian Style Quad 750ml, 12% abv – Placentia 22
Brasserie Dupont Avec les Bons Voux Belgian Saison / Farmhouse Ale 750ml, 9.5% abv – Belgium 22
Gulden Draak Limited Edition 2018 Imperial Stout Russian Imperial Stout 750ml, 12% abv – Belgium 44
Chimay Barrel Aged Grand Reserve Belgian Strong Dark Ale 750ml, 10.5% abv – Belgium 55
DueS Cuvée Brut des Flandres 2016 Biere de Champagne 750ml, 11.5% abv – Belgium 65
Scaldis Prestige Cuvée Speciale 2013 (Oak Barrel Aged) ge Cuvée Speciale 2013 (Oak Barrel Aged) Belgian Strong Ale 750ml, 13.5% abv – Belgium 79

HARD SELTZER
Arctic Hard Seltzer Black Cherry 6
Ruby Red Grapefruit 6
Pineapple Pomelo 6
Raspberry Lime 6

HARD KOMBUCHA
Kyla Hard Kombucha, GingerBerry, [4.5%] Oregon 6
June Shine Midnight Painkiller, Coconut Pineapple [6.0%] San Diego 6
Booch Craft Hard Kombucha, Grapefruit Hibiscus [7.0%] Chula Vista 9

Consumer Warning: Consuming raw or undercooked food can increase risk of illness.
**SHARE**

**House-made Hummus**
Traditional or hummus of the day. Topped with extra virgin olive oil and warm pita. 9.95

**House-made Tapenade**
Homemade black olive tapenade with warm pita. 9.95

**Flight of Olives**
Selection of multiple olive varieties with warm pita. *Changes daily 11

**Feta and Herbs**
French sheep’s milk feta cheese topped with fresh chopped herbs, extra virgin olive oil and pita. 11

**Avocado Hummus Toast**
Toasted artisan sourdough, house-made hummus, fresh watermelon radish, wild baby arugula, extra virgin olive oil, pepitas & balsamic drizzle. 14

Add: Heirloom tomato + 4

**Share Platter**
Two flavors of hummus, homemade black olive tapenade, assorted olives, pita & extra virgin olive oil.
Serves 2-3 people. 19

**Warm Parisian Baguette**
with Bruschetta tomato sauce 8.95

**Large Parisian Baguette**
with extra virgin oil & sweet butter. 7.50

**SALADS**
Served with fresh made foccacia

**Market Salad**
Assorted Tuscan greens, red onions, cucumbers, roma tomato, Nicoise olives & pepitas with herbs de Provence vinaigrette. 10.50

**Chicken Caesar**
Hearts of romaine lettuce, chicken breast, house made Caesar dressing & Parmesano Riggiano. 16

**Heirloom Tomato**
Fresh basil, herbs de Provence vinaigrette, Tuscan greens, balsamic drizzle. 15

Add: Avocado +4 Fresh Mozzarella +5 Burrata +7

**Greek Salad**
Feta cheese, kalamata olives, red onions, cucumber, roma tomato, hearts of romaine, fresh chopped herbs and extra virgin olive oil. 16

**Curry Chicken**
Golden raisins, cashews, red onions, green onions, sesame seeds on Tuscan greens. 16

Add to any salad: Chicken + 5, Avocado +4

**SANDWICH/PANINIS**
Served with Tuscan greens salad. Substitute soup of the day in place of salad +2

**Panini Margherita**
Fresh basil, roma tomato, fresh mozzarella, baby arugula, balsamic reduction & olive oil on Parisian baguette. 15

**Grilled Cheese**
Tillamook cheddar and Danish havarti on artisan sourdough. 12

Add: Prosciutto +6

**Hummus Wrap**
House-made hummus, roma tomato, cucumber, avocado, Tuscan greens in a sundried tomato wrap. 13.75

**Tuna Melt Panini**
Tuna, mayonnaise, celery, Swiss cheese on artisan sourdough. 16

**Pesto Chicken Panini**
Chicken breast tossed in house made pesto, roma tomato, fresh mozzarella on artisan sourdough. 16

**Jamón Serrano Panini**
Spanish Serrano Jamón, Tillamook cheddar, caramelized onion spread & slice red delicious apple. 18

**SOUP**

**Pozole Rojo**
House made with fresh avocado, radish, cabbage and chicken. 14

**Soup of the Day**
House made and served w/ warm Parisian baguette.
Ask your server.

**CHARCUTERIE & CHEESE BOARDS (LES PLANCHES)**
Allow a minimum of 15 minutes preparation

**Artisan Cheese**
Three cheese, nuts, fresh and dried fruit, fig jam. 21

**Charcuterie**
Three artisan meats, homemade black olive tapenade, assorted olives, whole grain mustard. 21

**Charcuterie & Artisan Cheese**
Artisan meat & cheese, fresh and dried fruit, fig jam, assorted olives. 31 *Serves 2-3 people

**WOOD FIRE PIZZA**
Calabrian chili added to any pizza by request – no charge

Vegan cheese available on request +2

**Cheese**
12

**Pepperoni**
15

**Pizza Margherita**
Fresh mozzarella, roma tomato, fresh basil with extra virgin olive oil. 17

**Sausage Pizza**
Mozzarella, sausage & red onion. 18

**Pizza of the Day**
Ask your server. 19

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Vegan

Help save the planet, water served on request.

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ENJOY.

WINE COCKTAILS

Persimmon Sangria Red, White, or Rosé, with fresh fruit. 13

LO-FI Grapefruit Hibiscus Spritzer, Napa (8.4oz can) 8% abv 9

Mimosa Champagne & Orange Juice 11

Adulte Café Au Chocolat Chocolate coffee liqueur & grape distilled vodka over ice with whipped cream. 12.5% abv. 13

APERITIF VERMOUTH VERMUT AMARO

Neat ~ On the Rocks or Spritzer (Spritzer add club soda +2 – add Prosecco +4)

Lo-Fi Aperitif Dry Vermouth, Napa 10

Jardesca White or Red Apertiva, Sonoma 10

Vya Vermouth Aperitif Sweet, Madera Ca. 10

La Pivon de Espana Vermouth Blanco or Rojo, Spain 10

Rivata Vermouth de Piedmont, Sweet, Italy 7

Martelletti Vermouth De Torino, Sweet or Dry, Italy 9

Lo-Fi Gentian Amaro Napa 10

Dopo Teatro Cocchi Vermouth Amaro Italy 12

Bodegas Yuste Vermut Pedro I, Manzanilla Cask, Spain 12

PORT, SHERRY & MADEIRA

Graham’s Six Grapes Port, Portugal 9

Graham’s 10 year Tawny Port, Portugal, 12

Blandy’s Rainwater Madeira, Portugal 9

Blandy’s 10 year Baul Madeira, Portugal 12

Bodegas Yuste Aurora Oloroso Sherry, Spain 10

Far Niente 2007 Dolce Napa Valley 375ml. 99 (bottle only)

SATURDAY WINE TASTING

Every Saturday 11am 3pm

Four wines Selection of 4 wines. 16

Add: Dessert Wine +20

ESPRESSO BAR

Hot or Iced. Add syrup.

Espresso

Cappuccino

Latte

Mocha

Americano

Peppermint Mocha Latte

Fresh Roast (Drip)

SOFT DRINKS

Dasani (Still)

Perrier (Sparkling)

S. Pellegrino “Essenza” Sparkling water with essence (assorted flavors)

San Pellegrino Sodas (assorted flavors)

Coke

Diet Coke

Lemonade (non refillable)

Iced Tea

Arnold Palmer

Orange Juice 9oz

Milk 9oz

GT’s Kombucha

Proudly serving

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