**DRINK.**

**WHITE WINE (LES BLANCS)**

**Dry Creek**
Fume Blanc, Sonoma 10 / 32

**Tangent**
Albariño, Edna Valley Tap 10 / 32

**Prophecy Sauvignon Blanc**
Marlborough, New Zealand 10 / 32

**Plungerhead**
Unoaked Chardonnay, Lodi 10 / 32

**True Myth**
Chardonnay, Edna Valley 10 / 32

**Beringer Brothers**
Bourbon Barrel Aged Chardonnay, Napa 12 / 36

**HARD CIDER**

**Stem**
Dry Cider, Apple Cider [6.8%] Denver 7

**Stem**
Dry Cider, Pear Cider [5.3%] Denver 7

**CRAFT BEER**

**Thorn**
Barrio Mexican Lager [4.5%] San Diego 6

**Stone**
Tropic of Thunder Lager, Citra & Mosaic Hopped Lager [5.8%] Escondido 6

**Stiegl**
Grapefruit Radler, Fruit Beer [2.5%] Salzburg, Austria 7

**The Bruery**
Loakal Red, Oaked American Red Ale [6.9%] Placentia 9

**The Bruery**
Mischief, Belgian-Style Golden Ale [8.5%] Placentia 9

**The Bruery**
Twelve Drummers Drumming, Belgian style Quad 750ml [12%] Placentia 22

**Duvel**
Belgian Blonde Ale [8.5%] Belgium 10

**St. Bernardus Abt 12**
Belgian Quadruple [10%] Belgium 11

**Chimay Barrel Aged Grand Reserve**
Belgian Strong Dark Ale 750ml [10.5%] Belgium 55

**Ask about our seasonal craft beers.**

**ROSÉ (LE ROSÉ)**

**La Playa Estate**
Rose of Cabernet Sauvignon, Colchagua Valley, Chile 9 / 30

**Lucas & Lewellen Vineyards**
Rosé of Pinot Noir, Santa Barbara County 10 / 32

**Domaine Claude Val**
Languedoc-Roussillon, Sud de France 10 / 32

**Collection des Anges**
Côtes de Provence, France 10 / 32

**Domaine De Cala Coteaux Varois**
Prestige Rose, Côtes de Provence, France 44

**RED WINE (LE ROUGE)**

**Chateau D’Aigueville**
Cotes du Rhone Villages, France 12 / 36

**Wiens Family Cellars**
Pinot Noir, Temecula Valley 12 / 36

**J. Lohr Estates**
Seven Oaks Cabernet Sauvignon, Paso Robles 12 / 36

**Oak Ridge Winery OZV Zinfandel**
OZV Zinfandel, Lodi 11 / 34

**J. Lohr Estates**
2017 Pure Paso Proprietary Red, Paso Robles 49

**SPARKLING AND PROSECCO (LE BULLES)**

**Astoria Prosecco**
Province of Treviso, Italy 11 / 30

**Weins Family Cellars**
Amour De L’Orange, Temecula 10 / 32

**Veuve Du Vernay**
Brut Rose’, France Split 11

**Jean Philippe**
Vintage Brut Champagne Sud de France 10 / 32

**HARD KOMBUCHA**

**Booch Craft**
Hard Kombucha, Grapefruit Hibiscus [7.0%] Chula Vista 8

**Consumer Warning:** Consuming raw or undercooked food can increase risk of illness.
SALADS
Served with fresh made foccaccia

Market Salad
Assorted greens, red onions, cucumbers, Roma tomato, Nicoise olives & pepitas with herbs de Provence vinaigrette. 10

Chicken Caesar
Romaine lettuce, chicken breast, Parmesano Riggiano. 14

Heirloom Tomato
Fresh basil, herbs de Provence vinaigrette, balsamic drizzle. 13
Add: Avocado +4 Mozzarella +5 Burrata +7

Greek Salad
Feta cheese, kalamata olives, red onions, cucumber, roma tomato, fresh chopped herbs and Greek extra virgin olive oil. 15

Curry Chicken
Golden raisins, cashews, red onions, mixed greens. 15

Nicoise
Albacore tuna, haricot verts, fingerling potatoes, boiled egg, tomato, olives & herbs de Provence vinaigrette. 19

SOUP

Pozolero Rojo
House-made with avocado, radish, cabbage and chicken. 12

SHARE

House-made Hummus
Traditional or hummus of the day. Topped with extra virgin olive oil and warm pita. 9

House-made Tapenade
Homemade black olive tapenade with warm pita. 9

Flight of Olives
Selection of multiple olive varieties with warm pita. 10 *Changes daily

Feta and Herbs
Feta cheese topped with fresh herbs, extra virgin olive oil, and pita. 10

Baked Brie
Local Medjool dates or dry Mission Figs and Temecula Valley honey. 16

Avocado Toast
Toasted artisan sourdough, house-made hummus, fresh radish, wild baby arugula, extra virgin olive oil, pepitas & balsamic drizzle. 13

Share Platter
Two flavors of hummus, tapenade, olives, pita & extra virgin olive oil. Serves 2-3 people. 17

Warm Baguette with House Bruschetta Tomato Sauce 8

Individual Baguette
With extra virgin oil & sweet butter. 5 / 7

SANDWICH/PANINIS

Served with baby 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 baguette. 14

Grilled Cheese
Tillamook cheddar and Danish Havarti on artisan sourdough. 12
Add: Prosciutto +6

Hummus Wrap
House-made hummus, Roma tomato, cucumber, avocado, greens in a sundried tomato wrap. 13

Tuna Melt
Tuna, mayonnaise, celery, swiss cheese on artisan sourdough. 14

Pesto Chicken Panini
Chicken breast tossed in house made pesto, roma tomato, fresh mozzarella on artisan sourdough. 15

Jamón Serrano Panini
Sharp Tillamook cheddar, Spanish Serrano Jamon & red delicious apple. 17

CHACUTERIE AND CHEESE BOARDS (LES PLANCHES)

Allow 20 minutes

Artisan Cheese
Nuts, fresh and dried fruit, fig jam. 19

Charcuterie
Artisan meats, tapenade, olives, whole grain mustard. 19

Le Parisian
Thin sliced artisan meat, cheese, fresh vegetables, pickles and olives. 24
*Serves 2-3 people

Charcuterie & Artisan Cheese
Artisan meat & cheese, fresh and dried fruit, fig jam and olives. 26 *Serves 2-3 people

Artisan Meats, Cheese & Olives Varies
Available in two ounce small plates.

Vegan

Help save the planet, water served on request.
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