

FERRY PLAZA WINE MERCHANT & WINE BAR  
**FOOD SELECTIONS**



**CHEESES**

**French Brie & Spanish Manchego Cheeses with Olives & Marinated Mushrooms.....\$17.75**  
*Includes a 3 oz. wedge of imported double-cream French Brie and a 3 oz. wedge of sheep's milk Spanish Manchego. Served with a side of marinated mushrooms and olives plus a fresh Epi baguette from Acme Bakery.*

**Gruyere Cheese & Farmer's Market Heirloom Tomato & Olive Tapenade.....\$13.75**  
*Includes a 4 oz. wedge of imported Swiss Gruyere cheese along with Golden Gate Meat's organic tomato & cured greek olive tapenade made with organic basil, sweet garlic, meyer lemon & olive oil. Served with a fresh Epi baguette.*

**Cowgirl Creamery Mt. Tam Cheese.....\$13.75 ½ round | \$22.75 whole round**  
*10 oz. round of locally made, smooth yet slightly firm, triple-cream cheese made with organic cow's milk from Straus Family Dairy in Marin County. Buttery with a mellow, earthy flavor reminiscent of white mushrooms. Served with our own Peach Chutney and a fresh Acme Epi baguette.*

**Couple Goat Cheese, Websterville, Vermont.....\$10.75 ½ round | \$18.75 whole round**  
*6 oz. round of Coupole is dense and creamy with a paste that is clean and citrusy, which contrasts with the stronger flavor of the rind. Served with a fresh Epi baguette from Acme Bakery.*

**Special Cheese Combo Plate.....\$21.75**  
*5 oz. half round of Mt. Tam from Cowgirl and 3 oz. half round of Coupole goat cheese, served with marinated olives and mushroom, our own Peach Chutney and fresh Epi baguette from Acme Bakery.*

**Oxbow Cheese Flight for May Wine Club Wines.....\$10.00**  
*Cheese especially paired by the Oxbow Cheese Merchant in Napa for each of the May wine club wines. Four 1 oz. portions of each cheese described below served with fresh Epi baguette from Acme Bakery.*

- La Tur, Piemonte, Italy 
- Mt. Tam, Point Reyes, California 

- Tarentaise, Vermont 
- Pecorino de Rocca, Tuscany, Italy 

**MEATS**

**Rustic Country Pâté .....\$13.75**  
*Served with cornichons, marinated olives and mushrooms & a fresh Epi baguette from Acme Bakery. Mustard on request.*

**Sliced Italian Meat Plate.....\$7.75**  
*A small plate of thinly sliced mild coppa from Molinari, and Hobb's wine cured salame. Served with marinated olives and mushrooms. Bread not included.*

**Boccalone Salumi Plate.....\$15.00**  
*A plate of thinly sliced Lonza, Mortadella, Salami and Prosciutto Cotto. Served with Boccalone's whole grain mustard & a traditional olive mix plus a fresh Epi baguette from Acme Bakery.*

**Boccalone Salumi & Cowgirl Cheese Combo.....\$28.75**  
*5 oz. half round of Mt. Tam from Cowgirl & a Boccalone Salumi Plate plus two fresh Acme Epi baguettes and our own Peach Chutney.*

*Now Serving Fresh Caviar & Trout Roe! Please inquire with your server for details.*

**NUTS, OLIVES, SPREADS & SIDES**

- Roasted & Seasoned Mixed Nuts.....\$5.75
- Marinated Olives & Mushrooms.....\$5.75
- Castelvetro Olives and/or Cerignola Olives.....\$6.75  
*4 1/2 oz. bowl of bright, fresh and very green olives from Sicily and/or Puglia, Italy.*
- Affi's Fire Roasted Eggplant and Garlic Spread.....\$7.25
- Affi's Lemon Hummus (7 oz).....\$5.50
- Acme Epi Baguette.....\$3.00
- Crackers.....\$3.00
- Fresh Fruit Chutney (2oz) changes seasonally.....\$3.75

**SWEET**

Assorted Varietal of Chocolates from Michael Recchiuti.....\$5.50

WINE BAR SELECTIONS



**SPARKLING**

	<i>2oz Taste</i>	<i>5oz Glass</i>	<i>375ml Carafe</i>	<i>Bottle</i>
Mas de Daumas Gassac Rosé Frizant, Languedoc-Roussillon, France..	\$5.25	\$10.25	NA	\$34.00
Jacquesson Cuvée 735 Brut, Champagne, France.....	\$9.00	\$19.50	NA	\$71.00

**ROSE**

2011 Domaine de l'Hortus Rose, Languedoc, France.....	\$4.25	\$8.00	\$14.50	\$24.50
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**WHITE WINES**

	<i>2oz Taste</i>	<i>5oz Glass</i>	<i>375ml Carafe</i>	<i>Bottle</i>
2009 FPWM House Vermentino, Alta Mesa Vineyard, Lodi, CA.....	\$2.75	\$4.75	\$8.50	\$13.75
2009 FPWM House Chardonnay, Sonoma, CA.....	\$2.75	\$4.75	\$8.25	\$13.50
2011 Ronco Tassi Collio Bianco, Friuli, Italy.....	\$5.00	\$10.00	\$19.00	\$33.00
2010 Jourdan Picpoul de Pinet, Languedoc-Roussillon, France.....	\$3.75	\$6.50	\$11.75	\$19.00
2010 Chateau de Ripaille Chasselas, Savoie, France.....	\$3.75	\$6.75	\$12.25	\$20.00
2011 Dr. Burklin-Wolf Estate Riesling, Pfalz, Germany.....	\$4.25	\$8.25	\$15.00	\$25.50
2011 Ostatu Rioja Blanco, Rioja, Spain.....	\$4.00	\$7.00	\$12.75	\$21.00
2009 Expression 38 Chardonnay, Sonoma Coast, CA.....	\$5.00	\$9.50	\$18.00	\$31.00
*2009 Red Lava Sauvignon Blanc, Lake County, CA.....	\$4.00	\$7.25	\$13.25	\$22.00
*2010 Barroul Sunflower Cuvée Cotes du Rhone Blanc, France.....	\$4.50	\$8.75	\$16.50	\$28.00

**RED WINES**

	<i>2oz Taste</i>	<i>5oz Glass</i>	<i>375ml Carafe</i>	<i>Bottle</i>
2009 FPWM House Pinot Noir, Carneros, CA.....	\$3.75	\$7.50	\$14.25	\$25.00
2006 Smith Madrone Cabernet Sauvignon.....	\$6.50	\$13.75	\$27.00	\$48.00
2010 Brack Mtn. Bench Pinot Noir, Sonoma Coast, Sonoma, CA.....	\$4.25	\$7.65	\$14.25	\$24.00
2009 Andana Accuro Malbec, Mendoza, Argentina.....	\$4.00	\$7.00	\$12.75	\$21.00
2009 Fronton de Oro Tinto Malpais, Canary Islands, Spain.....	\$5.00	\$9.50	\$18.00	\$31.00
*2009 Le Grand Bouqueteau Chinon, Loire Valley, France.....	\$4.00	\$7.25	\$13.25	\$22.00
*2010 Manara Gutturino, Colli Piacentini, Emilia-Romagna, Italy.....	\$4.50	\$8.75	\$16.50	\$28.00
**2009 Wrath Tondre Pinot Noir, Santa Lucia Highlands, CA.....	\$6.75	\$14.25	\$28.00	\$50.00
**2008 Cascina Ballarin Barbera d'Alba, Piemonte, Italy.....	\$6.00	\$12.00	\$23.25	\$41.00
**2010 Domaine Les Bruyeres Crozes-Hermitage, Rhone Vly, France..	\$6.00	\$12.25	\$23.75	\$42.00
2007 Skylark Unti Vineyard Syrah, Dry Creek Valley, Sonoma, CA....	\$5.25	\$10.25	\$19.25	\$33.50
2010 Brown Estate Zinfandel, Napa Valley, CA.....	\$6.50	\$13.25	\$25.75	\$46.00

**SWEET STUFF**

	<i>2oz Taste</i>	<i>5oz Glass</i>	<i>375ml Carafe</i>	<i>Bottle</i>
El Maestro Sierra Pedro Ximenez, Jerez, Andalucia, Spain.....	\$4.00	NA	NA	\$22.50
2007 Carlo Hauner Passito, Malvasia delle Lipari, Sicily.....	\$5.50	NA	NA	\$37.50

**FLIGHTS**

\*May Wine Club Flight (four 2oz tastes marked with an \*).....(non-member ) \$17.00.....(member ) \$12.00  
 \*\*Red Cellar Trio Club Flight (three 2oz tastes marked with an \*\*)..(non-member) \$18.75...(member) \$13.00

**CAVIAR SELECTIONS**

Plaza Golden Osetra Caviar.....	1 oz. \$85	2 oz. \$160
Plaza Osetra Caviar.....	1 oz. \$65	2 oz. \$125
Plaza Sterlet Caviar.....	1 oz. \$60	2 oz. \$110
Plaza Royale.....	1 oz. \$55	2 oz. \$95
Plaza Classic.....	1 oz. \$45	2 oz. \$90
Trout Roe.....	1 oz. \$12	2 oz. \$23

**BEER SELECTIONS**

*See our complete beer menu with over 65 selections to choose from!*

**NON-ALCOHOLIC SELECTIONS**

Dry Soda Blood Orange/Vanilla.....	\$3.75
Pellegrino / Panna Mineral Water (500ml)....	\$2.75
Fever-Tree Ginger Beer or Tonic (200 ml).....	\$2.50

**Check out our chalkboard bar specials! Take 15% off retail purchases of all chalkboard specials.**

*All wines served at the bar reflect a \$6 corkage per bottle.*

*Feel free to select your own bottle from the retail store and pay \$6 corkage to drink in the bar.*