

P A U S E Wine Bar

Food Menu

Bruschetta

5 each

Grilled Monterey Sardine & Italian Butter Beans

Nettle & Green Garlic, Maldon & Lemon Olive Oil

Cauliflower w/ Romesco Sauce & Green Olive

Oysters

3 each

w/ Cocktail Sauce & Lemon

Beau Soleil (New Brunswick)

Kushi (British Columbia)

Miyagi (Tamales Bay)

≈

Cheese Selection

8 each

w/ Fresh Bread

St. Jorge Hard Raw (Mild, Cow)

w/ Grilled Satsuma Vanilla Bean Balsamic Reduction

Artequeso Manchego Hard (Mild, Sheep)

w/ Spiced White Wine Pear Butter

Barely Buzzed Coffee & Lavender Hard (Bold, Cow)

w/ Smoked Chili & Pumpkin Seeds

St. Agur Blue (Medium, Cow)

w/ Ceylon Tea-Glazed Walnuts & Honey

Taleggio Washed Rind (Strong, Cow)

w/ House-Made Pickled Vegetables

Pierre Robert Triple Brie (Rich, Cow)

w/ Huckleberry-Dried Cherry Compote

P A U S E Wine Bar

Food Menu

Antipasti

House-Marinated Olives <i>w/ Citrus & Fresh Herbs</i>	5
Seared Shishito Peppers <i>w/ Blood Orange Olive Oil & Maldon</i>	6
Grilled Broccoli Raab <i>w/ Toasted Almond & Lemon Zest</i>	7
Spicy Thai Chile Patatas Bravas <i>w/ Crème Fraiche</i>	7
Baked Artichokes <i>w/ Lemon Bread Crumbs, Garlic & Pecorino</i>	8
Moroccan Chickpea Soup <i>w/ Root Vegetable, Preserved Lemon & Saffron Aioli</i>	7
Little Gem Salad <i>w/ Pickled Beets, Mascarpone, Poppy Seed Crackers, Sonoma Co. Chevre & Dill Vinaigrette</i>	11

≈

Fish

Hamachi Crudo <i>w/ Pickled White Carrot, Baby Fennel, Blood Orange & Sea Salt</i>	12
Trio of Fish <i>w/ Crostini</i> Steamed & Smoked Salmon Rillette Smoked Trout w/ Crème Fraiche & Dill Olive Oil Poached Yellowtail	16
Roasted Trout <i>w/ House-Made Carrot Spaetzle, Thyme & Seared Brussels Sprouts</i>	18

≈

Desserts

Chai Ice Cream <i>w/ hazelnut granola</i>	5
House-Made Sampler <i>Assorted Sweet & Savory Desserts</i> Walnut Blue Cheese & Cheddar-Black Pepper Crackers White Chocolate-Thyme Biscotti Chocolate-Almond Bark Strawberry-Cherry Rugelach	9

Cash Only (During Soft Opening) — Tax Included in Price