

TWO TRAVELERS

WINE BAR  MERCHANT

champagne + sparkling

Hild Elbing Sekt Brut | Mosel, Germany NV 13/39
Victorine Chastenay Cremant Brut | Burgundy, France NV 14/42
Roederer Estate Brut | Anderson Valley, California NV 16/48
Schramsberg Blanc de Blancs Brut | Calistoga, California 2021 17/51
Akash Winery & Vineyard Dreamville Sparkling Rose | Temecula, California 2022 15/45
Hubert Meyer Brut Rose Cremant | Alsace, France NV 15/45

white + rose

Scarpetta Pinot Grigio | Friulli, Italy 2021 11/33
Michele Chiarlo "Nivole" Moscato d'Asti | Piedmont, Italy 2022 13/39
Colome Estate Torrontes | Salta, Argentina 2023 12/36
Weingut Friedrich Becker Pinot Gris | Pfalz, Germany 2020 13/39
Leduc-Frouin 'La Seigneurie' Anjou Blanc | Chenin Blanc | Loire Valley, France 2022 15/45
Domaine Frantz Chagnoleau 'Macon Villages Clos Saint Pancras' | Burgundy, France 2022 16/48
Lorenzi Chardonnay | Temecula Valley, California 2020 15 by the glass only
Made by Light Winery White Blend | Temecula Valley, California 2022 13/39
Craggy Range Sauvignon Blanc | Marlborough, New Zealand 2023 13/39
Peyrassol La Croix Rose | Mediterranee, France 2022 13/39

red

Bava Nebbiolo | Langhe, Italy 2019 16/48
Juan Gil Mourvedre | Jumilla, Spain 2022 12/36
David & Nadia 'Topography' Pinotage | Swartland, South Africa 2021 15/45
Spy Valley Pinot Noir | Marlborough, New Zealand 2020 15/45
Ridge 'Three Valleys' Red Blend | Sonoma, California 2021 15/45
Lorenzi Estate 'Macho Grenacho Block' Grenache | Temecula, California 2018 16/48
Akash Winery & Vineyard Dreamville Red Blend No.75 | Temecula, California 2022 15/45
Austin Hope Cabernet Sauvignon | Paso Robles, California 2022 18/75 1L
Chateau de Chaintres "Les Sables" Saumur-Champigny Cabernet Franc | Loire Valley, France 2020 12/36
Domaine Des Marrans Fleurie Gamay | Beaujolais, France 2021 14/42

beer

Duchess de Bourgogne btl 15
St. Bernadus ABT 12 btl 13
Boochcraft Hard Kombucha can 8

on draft

Madewest Brewing *Hazy IPA* 11 **Crown & Hops** 8 **Trill Pilsner** 11
Societe Brewing *Light Beer Lager* 11 **Fremont Brewing** *Lush IPA* 11

non-alcoholic

Acqua Panna 4 **Canada Dry Ginger Ale** 3 **San Pellegrino** 4 **Mexican Coke, Sprite, or Squirt** 4 **Pellegrino Orange or Lemon** 3.50

charcuterie & cheeses board 42

We aim to bring you the best curated selection of charcuterie and cheeses we can find. Our desire is to keep the offerings rotating and inspired. Because of this, our menu can change weekly or even daily. Each charcuterie board includes house

seasoned marcona almonds, fresh fruit, local honeycomb, castelvetro olives, cornichons, tangerine marmalade, house baked focaccia, and house baked baguette. **Included on your board tonight:**

meats

Saucisson Sec Salami
Prosciutto
Chorizo Pamplona

on ice + raw

Cold Water Oysters (rotating selection)

rose granita, mignonette, lemon

½ dozen 22

full dozen 44

Tuna Crudo 24

lemon juice, clementines, microgreens, fried shallots, sweet soy sauce, Togarashi oil

Hamachi Crudo 24

persian cucumbers, arugula, avocado, ponzu vinaigrette, microgreens, fried shallots

focaccia slab

salads

Caesar Salad 16

little gem, arugula, radicchio, focaccia, house breads crumbs, manchego, parmesan

Apple & Pear Salad 16

hazelnut butter, frisee, arugula, wild blueberry goat cheese, candied pepitas, maple dijon vinaigrette

cheeses

Triple Cream Brie
Basil Bourbon Cheddar
Blueberry Thyme Goat Cheese

The Morty 17

mortadella, prosciutto butter, pistachio pesto, red onion, stracciatella, arugula

The Bruschetta 15

mozzarella, heirloom, bruschetta, prosciutto, parmesan, basil

The Pepperoni 16

Ezzo pepperoni, mozzarella, parmesan, bruschetta marinara, hatch chile infused honey

The Rosemary 14

grated parmesan, fresh mozzarella, garlic confit, garlic oil, rosemary

sandwiches

Turkey Focaccia 16

turkey, heirloom tomatoes, pickled red onions, butter lettuce, kewpie mayo

Caprese Focaccia 14 *add prosciutto 4*

pistachio pesto, heirloom tomatoes, arugula, fresh mozzarella

prepared

Prosciutto + Burrata 23

handmade burrata, prosciutto, whole grain mustard, french baguette, olive oil

House Bread + Three Butters 8

herb butter, cinnamon sugar butter, everything bagel butter

Marinated Olives + Almonds 7

citrus, garlic, olive oil, rosemary

Chips + Dip 8

caramelized onion, sour cream, caviar, chive, kettle chips

Mussels 16

shallots, sea salt, parsley, lemon juice, white wine, 'nduja sausage butter, croustini

Garlic Butter Prawns 17

garlic chive butter, breadcrumb, lemon, parsley, baguette

Lemon Ricotta Crab Dip 17

blue crab, lemon ricotta, parmesan, scallion, baguette

Meatballs 20

kobe beef, marinara, whipped ricotta, basil, sliced focaccia

Desserts & Dessert Wines- See Server