

TWO TRAVELERS

WINE BAR



MERCHANT

CHAMPAGNE + SPARKLING

Hubert Meyer Cremant Brut | Alsace, France NV 15/45

Conquilla Brut Rose | Cava, Spain NV 14/42

Fritz Muller Perlwein Rosa Trocken | Rheinhessen, Germany NV 15/45

Akash Vineyards and Winery Estate Sparkling Sauvignon Blanc | Temecula, California 2023 15/45

WHITE + ROSE

Madson Chardonnay | Santa Cruz Mountains, California 2023 17/51

Lieu Dit Sauvignon Blanc | Santa Ynez Valley, California 2023 15/45

Lost Ranch 'Les Cactus' Prickly Pear + Viognier | Temecula, California 14/42

M. Chapoutier 'Belleruche' Cotes du Rhone | Rhone Valley, France 2023 15/45

Kuhling-Gillot 'Qvinterra' Riesling | Rheinhessen, Germany 2022 14/42

Strub 'Soil to Soul' Kabinett Riesling | Rheinhessen, Germany 2020 12/36

RED

Salem Wine Co Pinot Noir | Eola-Amity Hills, Oregon 2023 15/45

Buehler Vineyards Estate Cabernet Sauvignon | Napa Valley, California 2021 15/45

Tablas Creek Vineyard 'Patelin de Tablas' Red Blend | Paso Robles, California 2023 17/51

Lost Ranch Winery Grenache | Cucamonga Valley, California 2021 16/48

La Ferme Rouge Terre Rouge | Morocco 2022 12/36

Juan Gil Mourvedre | Jumilla, Spain 2022 13/39

Kermit Lynch Cotes du Rhone | Rhone, France 2023 13/39

Bernard Baudry 'Les Granges' Cabernet Franc | Chinon, Loire, France 2023 17/51

Sacelo "Terrabianca" Chianti Classico | Tuscany, Italy 2020 17/51

BEER ON DRAFT

Enegren Brewing Co 'Edel' Pilsner 11

Hell or High Watermelon Wheat 11

El Sully 21st Amendment Pale Lager 11

Societe Brewing Bulbous Flowers Hazy IPA 11

CANS & BOTTLES

Boochcraft 'Pineapple Passion' can 8

Julian Hard Cider Co 'Black & Blue' can 11

Fremont IPA (non-alcoholic) beer can 8

Fritz Muller Thurgau (non-alcoholic) white wine glass 9

NON-ALCOHOLIC

Acqua Panna Water 4

San Pellegrino Sparking Water 4

Mexican Coke, Sprite, or Squirt 4

Pellegrino Orange, Lemon, Blonde Orange,

Melograno & Arancia 3.50 Ginger Ale 4

FROM THE KITCHEN

CHARCUTERIE & CHEESES BOARD 43

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, castelvetroano olives, cornichons, orange marmalade, house baked focaccia, and house baked baguette. Included on your board tonight are the following seasonal selections:

MEATS

Truffle Salami
Prosciutto
Chorizo Pamplona

ON ICE + RAW

Cold Water Oysters

(rotating selection)
rose granita, mignonette, lemon
1/2 dozen 22
full dozen 44
pair 8

Hamachi Crudo 24

coconut thai sauce, cucumber,
carrot, micro cilantro

SALADS

Caesar Salad 17

little gem, arugula, radicchio,
parmesan housemade breadcrumbs,
manchego

Citrus Salad 18

frisee and arugula, strawberries,
supreme oranges, gooseberries,
farrow, pistachio honey, candied
pistachios tossed in housemade carrot
citrus vinaigrette dressing

CHEESES

Triple Cream Brie
Sea Hive Cheddar
Purple Haze Goat Cheese

PREPARED

Prosciutto + Burrata Board 23

baby confit tomatoes, baguette,
garlic oil

House Bread + Three Butters 10

herb + chive butter, tomato + basil
butter, mediterranean butter

Marinated Olives + Almonds 9

citrus, garlic, olive oil, rosemary

Chips + Dip 10

caramelized onion, sour cream,
smoked roe caviar, chive, served
with kettle chips

FROM THE OVEN

Garlic Butter Prawns 19

garlic chive butter, breadcrumbs,
lemon, parsley, served with house
baguette

Lemon Ricotta Crab Dip 19

blue crab, lemon ricotta,
breadcrumbs, parmesan, scallion,
served with house baguette

DESSERT

S'mores Bar 10

peanut butter feuilltine, chocolate
ganache, marshmallow, sprinkled with
sea salt

Orange Olive Oil Cake 12

soft whipped cream, orange olive oil
cake, strawberries

FOCACCIA SLAB

The Pepperoni 17

pepperoni, mozzarella,
parmesan, bruschetta marinara,
hatch chile infused honey, on toasted
focaccia

The Bruschetta 14

toasted focaccia slab, whipped
lemon ricotta, finished with
parmesan and olive oil, served with
a confit tomato bruschetta, basil,
garlic

SANDWICHES

Steak + Chimichurri Sandwich 18

steak, swiss, garlic aioli,
chimichurri, pickled onion, arugula
dressed in olive oil + lemon juice
served warm housemade focaccia

The Caprese 16

add prosciutto 4
pistachio pesto, heirloom tomatoes,
arugula, fresh mozzarella
served cold on housemade focaccia