

pärcht

BOTTLESHOP + BITES

Bites

Warm bread + garlic dipping olive oil	\$6
Warmed citrus + rosemary olives	\$7
Pear + Blue Cheese + NM honey	\$8
Smoked kielbasa, sauerkraut, house mustard	\$11
Pate trio, cornichorns, diced red onion, mustard	\$16
Bowl of House Made Soup	\$8
ask your server for this week's option	
Kale Salad	\$12
beets, goat cheese, pepitas, + balsamic vinaigrette	
Southwest Caesar Salad	\$10
house made dressing, romaine, red chili croutons Add smoked Salmon for +\$7	
Vegetable Wrap	\$12
sprouts, tomato, cucumber, sunflower seeds, feta, olive tapenade *	
Grilled Serrano Ham & Brie Sandwich	\$14
rustic Italian bread, chutney, mustard*	
<i>*served with side salad with house dressing</i>	

Build your own Board (with house chutney & mustard)

Pick 3	\$17	Pick 4	\$20
Pick 5	\$23	Pick 6	\$26

Served with bread and cornichorns

Sweets

See board for today's offerings for something sweet

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Whites

Indigenous Selections Prosecco (Italy)	\$9
Bottega Vinaia Pinot Grigio (Italy)	\$10
Pazo das Bruxas Albarino (Spain)	\$11
Tenuta Guado al Tasso Vermentino (Italy)	\$12
Chateau Pilet Bordeaux Blanc (France)	\$11
Chalk Hill Chardonnay (California)	\$12
Charles Bove Vouvray (France)	\$11
Palms, By Whispering Angel Rose (France)	\$11
Cascinetta Vietti Moscato d' Asti (Italy)	\$10

Reds

Louis Latour Pinot Noir (France)	\$12
Honoro Vera Monastrell (Spain)	\$9
Lagone Toscana (Italy)	\$12
Kermit Lynch Cotes Du Rhone (France)	\$11
Durigutti Cabernet Franc (Argentina)	\$11
Li Veli 'Passamante' Negroamaro (Italy)	\$11
Baron De Ley Rioja Reserva, Tempranillo (Spain)	\$13
Lapostolle Cabernet Sauvignon (Chile)	\$13
Marietta 'Christo' Red Blend (California)	\$14

Beer See board for available draft selections

Other Beverages

Sparkling Water	\$6	Aroma Coffee	\$5
Tea-O-Graphy Hot Teas	\$4	Fiji Still Water	\$4
San Pellegrino Soda	\$3		