

Wine Loft

ON FRANKLIN

charcuterie

served with accompaniments

PROSCIUTTO 8
IBERICO CHORIZO 9
SPECK 8
FINOCCHIONA 9
GUANCIALE 8
COPPA 9
MUSHROOM PATE (V) 8
PORK RILLETES 8

snacks

MARINATED OLIVES Medley of warm olives in our lemon, garlic and herb marinade 12

MARCONA ALMONDS Roasted and seasoned marconas 8

ARTISAN BREAD Fresh bread service with house made butter 10

firsts

TOMATO TOAST Our roasted tomato butter with garlic, herbs and parmesan on toast 12

TART FLAMBEE "FLATBREAD" Artisanal seasonal ingredients on crispy dough 16

SPANISH TORTILLA Egg and potato tortilla with pimenton butter and fresh herbs 12

MUSHROOMS Oak Haven Farms garlic and herb sherried mushrooms with crispy bread 14

CHILLED SEAFOOD Mexican scallops, shrimp and calamari in olive oil and vinegar with celery, peppers, olives and fresh herbs 18

cheese

served with accompaniments

BURRATA MOZZARELLA 10
MANCHEGO 8
PIAVE 8
HIDDEN HILLS OLD GOLD 8
HALLOUMI 10
DRUNKEN GOAT 9
MAYTAG BLEU 10
WELSH CHEDDAR 9

MIX AND MATCH

PICK THREE 16
PICK SIX 22
PICK NINE 30

seconds

GAMBAS AL AJILLO Spanish garlic shrimp with sherry, olive oil, chilis and herbs. Served with crusty bread 18

ABLONDIGAS Beef and speck meatballs in red wine tomato sauce served with crusty bread 16

CHORIZO IN RED WINE House-made chorizo in a rich red wine sauce 16

PINCHOS Spanish marinated pork tenderloin and red pepper skewers with fried lemon, chermoula and fresh herbs 16

PATATAS BRAVAS Crispy baby potatoes with bravas sauce and house saffron aioli 14

PINTXO Marinated chicken skewers with saffron aioli, olives and fried lemon 16

CAULIFLOWER Sautéed cauliflower with garlic, sherry, capers, paprika and parmesan crumb 14

FILET BITES Marinated filet mignon tips
Choose style: Garlic, cherry tomato, chermoula and sherry OR Maytag bleu, local balsamic and herbs 18

thirds

CATALANA CUSTARD Spanish creme brulee with orange and vanilla 8

TRUFFLES Dark chocolate and red wine truffles with hints of vanilla 8