

Sunset Bar Menu

available Mon-Fri at our bar prior to 6:00PM

NIBBLES

assorted international olives 2
fresh herbs

artisan breads 2
extra virgin olive oil

flash fried spinach 3
cracked pepper, coarse sea salt

SMALL PLATES

hand-cut fries 4
red pepper aioli

chopped romaine salad 4
walnuts, apples, blue cheese, vinaigrette
buttermilk fried monterey calamari 4
spicy sambal of tropical fruit & hot chillies

artisan cheese plate 5
chef's selection, with accoutrements

basil pesto flatbread 5
olive oil crust, sheeps milk feta, scallions

prosciutto wrapped kadota figs 5
shaft blue cheese, PX glaze

SWEETS

duo of cheesecake fritters 4
italian sweet cream cheesecake, cinnamon, pastry, guava coulis

seasonal fruits *crudite* 4
sliced local fruit

a little something chocolate 5
changes daily

Sunset Bar Menu

available Mon-Fri at our bar prior to 6:00PM

APERETIFS & COCKTAILS

NIBBLERS signature sangria 3
white *or* red

Dow's white porto 3
on the rocks with a twist

perfect pear 5
vanilla infused soju martini

WINE

Wolf Blass brut (australia), fizz 4

Manu sauvignon blanc (marlborough) 4

Ritzman riesling (pfalz) 4

Innurieta rosado of garnacha "mediodia" (navarra) 4

Black Goose chardonnay (sonoma mountain) 5

Hangtime pinot noir (burgundy) 5

Dreyer merlot (north coast) 4

Perfecta rhône red grenache/syrah blend (arroyo seco) 5

Mil Piedras malbec (mendoza) 4

Cannonball cabernet sauvignon (CA) 5

BEERS

Warsteiner pilsner (germany), draft 3

Lost Coast white ale "great white" (?) 3

Moretti red lager "la rossa" (italy) 3

El Toro oatmeal stout (morgan hill), draft 3