

Mare

R O O F T O P

PATIO SELECTIONS

MOROCCAN SPICED NUTS 7 GF

CASHEWS, ALMONDS, BRAZILIAN, PECANS, HAZELNUTS, WALNUTS & PEANUTS

GREEK OLIVES 7 GF

EXTRA VIRGIN OLIVE OIL, ORANGE ZEST, BAY LEAVES, THYME, BASIL & ROSEMARY

HUMMUS 11

TRADITIONAL CHICKPEA PUREE W/ TAHINI, CITRUS, PICKLED & FRESH VEGGIES, BRICK-OVEN BAKED BREAD & SMOKED PAPRIKA

QUATTRO FORMAGGI 18

MOZZARELLA, EMMANTHAL, GORGONZOLA, SMOKED PROVOLONE

PROSCIUTTO AND ARUGULA 19

FIG PUREE, FRESH MOZZARELLA, SHAVED PECORINO TOPPED WITH WHITE BALSAMIC, ARUGULA

PROVENZALE 18

POMODORO, OLIVES, CAPERS, ANCHOVY, PEPPERONCINI, OREGANO

ORTOLANA 18

MOZZARELLA, POMODORO, MUSHROOMS, EGGPLANT, ARTICHOKE

FOX 18

POCO POMODORO, FRESH MOZZARELLA, PEPPERONCINI, BASIL

THE VEGAN 17

GRAPE TOMATO, TRIPLE BLANCHED GARLIC PUREE, ROASTED VEGGIES, BASIL, VEGAN FRESH SHREDDED MOZZARELLA

ROSE

	6oz	9oz	BTL
ROSE – Bieler “SABINE” – <i>Provence, France</i>	8	12	30
ROSE – Whispering Angel – <i>Provence, France</i>	13	19.5	50

SPARKLING

	6oz	9oz	BTL
PROSECCO – Maschio – <i>Veneto, Italy</i>	9	187ML	BTL
PROSECCO ROSE – Canella – <i>Veneto, Italy</i>	9	187ML	BTL
CHAMPAGNE – Moët & Chandon Brut Impèrial – <i>Epernay, France</i>	24	187ML	BTL
CAVA ROSE – Campo Viejo – <i>Catalunya, Spain</i>			38
BRUT – Ferrari – <i>Trento, Italy</i>			65
PROSECCO – Santa Margherita – <i>Veneto, Italy</i>			38
CHAMPAGNE – Moët & Chandon Brut Impèrial – <i>Epernay, France</i>			85
CHAMPAGNE – Moët & Chandon Rose Impèrial – <i>Epernay, France</i>			95
CHAMPAGNE – Veuve Clicquot “Yellow Label” Brut – <i>Epernay, France</i>			137
CHAMPAGNE – Dom Perignon – <i>Epernay, France</i>			258
CHAMPAGNE – Louis Roederer Cristal – <i>Reims, France</i>			328

WHITE WINE

	6oz	9oz	BTL
PINOT GRIGIO – Barone Fini – <i>Alto Adige, Italy</i>	8	12	30
VERMENTINO – Sella & Mosca “La Cala” – <i>Sardinia, Italy</i>	9	13.5	34
MOSCATO D’ASTI – Ruffino – <i>Piedmont, Italy</i>	9	13.5	34
SAUVIGNON BLANC – Matua – <i>Marlborough, NZ</i>	8	12	30
RIESLING – Chateau Ste. Michelle – <i>Columbia Valley</i>	8	12	30
WHITE BLEND – Conundrum – <i>California</i>	10	15	38
CHARDONNAY – Hess Select – <i>California</i>	8	12	30
CHARDONNAY – Albert Bichot Macon Villages – <i>Burgundy, France</i>	11	15.5	38
PINOT GRIGIO – Borgo Magredo – <i>Grave, Friuli, Italy</i>			42
CHENIN BLANC/VIOGNIER – Pine Ridge – <i>California</i>			36
GEWURZTRAMINER – Alexander Valley Vineyards – <i>Sonoma, CA</i>			38
POUILLY FUISSE – Louis Jadot – <i>Burgundy, France</i>			52
SAUVIGNON BLANC – Cloudy Bay – <i>Marlborough, NZ</i>			70
CHARDONNAY – Cambria “Clone 4” – <i>Santa Maria Valley, CA</i>			36
CHARDONNAY – Far Niente – <i>Napa, CA</i>			90