

LARGE PLATES

Artisan Cheese Selection (vg)

(Single cheese) \$8 || (2 cheeses) \$13

choice of 1 or 2 artisan cheeses* served with rose petal jam and water crackers:

- ▶ **Cahill Irish Porter Cheddar**, Ireland: a visually dramatic mosaic pattern of cow's milk cheddar and Irish Port. A bold, rich, tangy cheese perfect for the Fall and goes with both wine and beer.
- ▶ **Saint Albroy**, France: This soft, brie style cheese has an edible washed rind with a strong aroma, but a mild, creamy texture on the inside.

Charcuterie Assortment \$18

includes prosciutto, Italian salami, spicy Calabrese, smoky chorizo, Dijon mustard and cornichons

Add Parmesan Bread Twists (+\$3)

warm, crunchy, sourdough breadsticks with layers of 100% parmesan cheese baked into buttery layers

Pâté Plate

(Single Pâté) \$9 || (2 Pâtés) \$15

choice of 1 or 2 pâtés served with cornichons and water crackers

- ▶ **Goose Liver Mousse**
- ▶ **Pork de Campagne**

7-inch Flatbread Pizza (4 slices) \$14

Choice of:

Classic: garlic tomato sauce with salami topped with shredded mozzarella

OR

Vegan: garlic tomato sauce with shredded plant-based mozzarella (v)

Basil Pesto Flatbread \$8 (vg)

naan flatbread baked with basil pesto and melted mozzarella

Smoked Salmon Lox \$13

with crème fraiche*, capers and water crackers

(vg = vegetarian, v = vegan, gf = gluten free)

SMALL PLATES

Marcona Almonds \$6 (vg, v, gf)

premium Spanish marcona almonds lightly fried in olive oil & salted

Greek Olive Mix \$6 (vg, v, gf)

a cured in a custom mix of herbs and spices, this classic medley of fruity and smoky Greek olives does not have pits

Olive Tapenade Spread \$8, add veggies (+\$3) (vg, v, with gf option)

dalmatia black olive tapenade spread, mild Piquanté red peppers, with baked Pita bread points. Vegan friendly!

Hummus \$8, add veggies (+\$3) (vg, with v, gf options)

served with choice of baked naan or pita (vegan) flatbread

Artichoke & Jalapeño Spread \$7, add veggies (+\$3) (vg)

served with water crackers

Available
for To-Go!

Wine Lover's Feast \$40

Perfect selection of delights to enjoy with your wine! This feast includes 4 different types of cheese, 4 different types of charcuterie, fresh fruit, dried fruit, almonds, all accompanied with rose petal jam and water crackers.

Recommended for parties of 3 or more.

Please allow 15 minutes to prepare.

Buy Your Wine, Beer and Gourmet Snacks

Online - To-Go!

All Online Orders are Available for Pick-up or DoorDash. We also ground ship anywhere within California.

Pay Online via PayPal OR all major credit cards

~Must be 21 and older to order and receive/pickup alcohol~

www.savvycellar.com

Phone: 650-969-3958

We are not a gluten-free or allergen-free environment. Please ask if you are concerned about a menu item before ordering.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of food-borne illness.

18% service fee will be automatically added to all tabs.



Savvy Cellar Wine Bar

We comply with all current California State ABC & Santa Clara Co. regulations.

SPARKLING

IT Prosecco , NV Il Colle Brut, Treviso	Glass	\$12
AR Rosé Lambrusco , NV Pumalek Brut, Mendoza		\$13
Cranberry Bellini ~ blend of Prosecco & cranberry liqueur		\$12

WHITE & ROSÉ

NZ Sauvignon Blanc , 2019 Middle-Earth, Nelson	Glass	\$12
ES Albariña , 2019 Pazo Cilleiro, Rías Baixas		\$12
CA Chardonnay , 2017 Kautz & Kramer 'Sentimental Journey', Lodi		\$13
ES Rosé Hondarribi Zuri , 2019 Ulacia, Getariako Txakolina		\$12
DE Riesling (off-dry) , 2018 Eugen Müller Vom Basalt, Pfalz		\$13

RED

FR Gamay , 2018 Dom. Du Clos Du Fief 'La Roche', Beaujolais-Village	Glass	\$13
CA Pinot Noir , 2017 Lucas & Lewellen, Santa Barbara Co.		\$15
IT Sangiovese , 2018 Castello del Trebbio Chianti Superiore		\$13
CA Zinfandel , 2017 Oak Farm, Lodi		\$14
ZA Syrah/Mourvedre , 2018 Joostenberg 'Little J', Paarl		\$13
FR Malbec , 2016 Chateau Lamartine, Cahors		\$13
AR Cabernet Sauvignon , 2017 Pascual Toso Reserva, Maipu		\$14

Flight of the Week: \$18

"Cab, Please!"

2017 Outlot, Alexander Valley, Sonoma Co., California
 2017 Pascual Toso Reserva, Maipu, Mendoza, Argentina
 2016 Matetic Corralillo, Valle del Maipo, Chile

HALF BOTTLES

375mL Bottle

FR Champagne , NV Laurent-Perrier "La Cuvée" Brut	\$40
IT Prosecco , NV Villa Sandi Fresco, Treviso	\$24
IT Rosé Pinot Noir/Chardonnay , NV Ferrari Brut, Trento DOC	\$26
FR Chard/Pinot , NV Faire La Fête Crémant de Limoux, Languedoc	\$24
IT Moscato (sweet), 2018 Massolino Moscato d'Asti, Piemonte	\$26
NZ Sauvignon Blanc , 2019 Whitehaven, Marlborough	\$24
CA Chardonnay , 2016 Bernardus, Monterey County	\$28
OR Pinot Noir , 2016 Benton Lane, Willamette Valley	\$34
ES Tempranillo , 2012 Viña Ardanza Reserva, Rioja NEW	\$40
AR Malbec , 2018 Amalaya, Salta	\$28

BEER

CA Pilsner , NC Scrimshaw, Fort Bragg (4.5%, 12oz.)	Bottle	\$6
BE Sour Ale , Brasserie Silly (5.5%, 330mL)		\$10
UT IPA , Uinta Brewing "Hop Nosh", Salt Lake City (7.3%, 12oz.)		\$6
CA Belgian Golden Ale , NC "PranQster", Fort Bragg (7.6%, 12oz.)		\$7
BE Dark Ale , Chimay Grande Réserve (9.0%, 330mL)		\$10
MI Imperial Stout , New Holland "Dragon's Milk", (11%, 12oz.)		\$8

CIDER

FR Celtic Cider , Celt Traditionnel Cidre (4.5%, 330mL)	Bottle	\$8
UK English Draft Cider , Aspall "Dry" (6.8%, 330mL)		\$11

SAKÉ

JP Honjozo , Yuri Masamune "Beautiful Lily", Akita	Bottle	\$10
<i>mellow and rustic with a nutty mild sweetness (200mL)</i>		
JP Junmai Ginjo , Kanbara "Bride of the Fox", Niigata		\$22
<i>deep with rich chocolate tones and creamy complex layers (300mL)</i>		
JP Junmai Ginjo , Yuki No Boshu "Cabin in the Snow", Akita		\$25
<i>notes of mango and strawberry with a white pepper spice (300mL)</i>		

DESSERT WINE

3 oz. Glass

PT Reserve Port , Warre's Warrior, Douro	\$11
PT Ruby Port , Croft, Douro	\$12
FR Vin Doux Naturel , 2014 Dom. de Montahuc, Minervois	\$14

HOW ABOUT SOME CHOCOLATE?

4 pieces of dark Belgian chocolate each with a different filling: <i>smooth dark chocolate, caramel, coffee, and raspberry</i>	\$7
---	-----

NON-ALCOHOLIC DRINKS

UK Fentimans Victorian Lemonade	\$5
UK Fentimans Ginger Beer	\$5
UK Fentimans Curiosity Cola	\$5
NY Saratoga Sparkling Water (750mL)	\$6

** 18% service fee will be automatically added to all tabs.**

Savvy Cellar WiFi: SavvyCellarCustomers / Password: savvycellar