SONOMA WINE GARDEN
SANTA MONICA, CA

TO GO MENU

CHEESE & CHARCUTERIE

CHOOSE : 3 for 18 / 5 for 25 / 7 for 32

CHEESES	MEATS
drunken goat	genoa
truffetto	calabrese
roquefort	coppa
brie	tartufo
grana padano	bresaola

served with crostini, almonds, fig jam, cornichons, & grapes

SALADS

KALE CAESAR 13
black tuscan kale, caesar dressing, sourdough croutons, & grana padano cheese

SPINACH & BEET GF 14
marinated beets, spinach, feta cheese, & preserved lemon vinaigrette

BUILD YOUR OWN 11
choose tuscan kale or spinach as a base, and caesar, meyer lemon vinaigrette, oil & vinegar, or ranch as your dressing

ADD ONS

MEATS $2 EACH:
spicy calabrese, genoa salami, coppa, truffle tartufo salami, bresola

CHEESE $1.5 EACH:
truffle pecorino, bleu cheese, mozzarella, grana padano, feta

EXTRAS $1 EACH:
beets, raisins, dried cranberries, basil, mushroom, olives, truffle oil, marinated artichokes, red onion, balsamic glaze, pine nuts, slivered almonds, hazelnuts, pecans

MEAL DEALS

Whether you're flying solo, or picking up something for the whole family, these meal deals are a steal!

ME, MYSELF, & I 35
choose 1 salad, 1 pizza or pasta, & 1 bottle of wine (from the list below)

DYNAMIC DUO 45
choose 1 salad, 2 pizzas or pastas (you can mix and match), & 1 bottle of wine (from the list below)

GROUP GRUB 85
choose 2 salads, 4 pizzas or pastas (you can mix and match), & 2 bottles of wine (from the list below)

WINE CHOICES:

sparkling	rose
pinot grigio	cab sauvignon

PASTAS

CHITARRA 17
thick round noodles, spicy house made marinara, pork meatballs with pine nuts & sultanas, & grana padano cheese

TAGLIATELLE ALFREDO 18
thin flat noodles, spinach, wild mushrooms, in a house made alfredo sauce

BEEF RAGU PAPARDELLE 20
thick wide ribbon noodles in a shredded beef ragu

BUILD YOUR OWN 15
NOODLE: chitarra, spaghetti, papardelle, tagliatelle, or penne
SAUCE: marinara, alfredo, pesto, carbonara, or beef ragu (+3)

ADD ONS

MEATS $6 EACH:
meatballs, chicken

CHEESE $2 EACH:
truffle pecorino, bleu cheese, mozzarella, grana padano, feta

EXTRAS $1 EACH:
garlic, pine nuts, basil, balsamic glaze, olives, mushroom, truffle oil, spinach, marinated artichokes

PIZZAS

housemade dough | 3 day proof

MARGHERITA 15
housemade tomato sauce, fresh mozzarella, & whole basil

FUNGHI 16
butter braised leeks, chives, white truffle oil, roasted wild mushrooms, & grana padano cheese

QUATTRO FORMAGGI 17
fior di latte, grana padano, truffle pecorino , & bleu cheese

DIAVOLO 19
housemade tomato sauce, fior di latte, calabrese, kalamata, & gremolata

BUFFALO CHICKEN 18
hot sauce, fior di latte, red onion, bleu cheese & chicken

BBQ CHICKEN 17
bbq sauce, fior di latte, red onion, & chicken

BUILD YOUR OWN 12
CHOOSE A SAUCE: marinara, bbq, or hot sauce

ADD ONS

MEATS $4 EACH:
meatballs, chicken, spicy calabrese, genoa salami, coppa, truffle tartufo salami, bresola

CHEESE $2 EACH:
truffle pecorino, bleu cheese, mozzarella, grana padano, feta

EXTRAS $1 EACH:
garlic, pine nuts, basil, balsamic glaze, olives, mushroom, truffle oil, spinach, red onion, marinated artichokes, butter braised leeks

SIDES

TRUFFLE FRIES 7
truffle oil & grana padano cheese

CHARRED BROCCOLINI V/GF 7
olive oil, maldon salt

BRUSSELS SPROUTS 7
lemon juice & grana padano cheese

DESSERT

LAVA CAKE 7
chocolate cake, crispy malt sprinkles, whipped cream, & slivered almonds

STICKY DATE CAKE 7
homemade date cake with butterscotch sauce

COOKIES 5
3 fresh baked chocolate chip cookies

Consuming raw or uncooked meats, poultry, seafood, shellfish, & eggs may increase your risk of food borne illness.
A 4.5% surcharge will be added to all food & beverage sales. 100% of this surcharge is used to support employee living wages & paid sick-leave benefits.

SPARKLING & CHAMPAGNE

Poema Cava | Penedes, Spain 13/50
Da Luca Prosecco | Italy DOC 14/55
Lucien Albrecht Brut Rosé | Alsace, France 15/58
Veuve Clicquot "Yellow Label" | Champagne 90
Dom Perignon Vintage'10 | Champagne 240

SAUVIGNON BLANC

Astrolabe Marlborough, NZ 13/50
Rombauer Napa Valley, CA 15/58
Patient Cottat Sancerre, France 70
Pascal Jolivet Pouilly-Fume, France 80

CHARDONNAY

Chalk Hill Sonoma Coast, CA 14/55
Rombauer Napa Valley, CA 19/72
Vincent Giradin Meursault, Bourgogne, France 60
Joseph Faiveley Bourgogne, France 73

ROSE & MORE WHITES

Republic of Pink Rosé | California 13/50
VieVite Rosé | Provence, France 15/58
Hirsch Gruner Veltliner | Austria 13/50
Masi Masianco Pinot Grigio | Venezie, Italy 13/50
Saracco D'Asti Moscato | D'Asti, Italy 12/48
Paul Anheuser Riesling | Nahe, Germany 13/50
La Caña Albariño | Rias Baixas, Spain 14/55

PINOT NOIR

Patz & Hall Sonoma Coast, CA 19/72
Cloudfall Monterey, CA 50
Louis Latour Bourgogne, France 65

CABERNET SAUVIGNON

Cannonball Sonoma, CA 14/55
Mt. Veeder Napa Valley, CA 19/72
Silver Oak Alexander Valley, CA 99
Caymus Napa Valley, CA '18 130

NEW WORLD REDS

Don Nicanor Malbec | Mendoza, Argentina 13/52
Zinke Syrah | Central Coast, CA '16 14/55
Opolo Mountain Zinfandel | Paso Robles, CA 16/62
The Prisoner Blend | Napa Valley, CA 22/88
Molly Dooker 'Blue Eyed Boy' Shiraz | Australia 115
Flora Springs 'Trilogy' Blend | Napa Valley 125
Opus One Red Blend | Napa Valley, CA '14 375

OLD WORLD REDS

Tenute Chiaromonte Primitivo | Puglia, Italy 13/50
Feudo Principi di Butera Syrah | Sicily, Italy 13/50
Brancaia TRE Rosso Blend | Tuscany, Italy 14/55
Bodegas Baigorri Crianza Tempranillo | Rioja, Spain 15/58
Chateau Marcadis Pomerol Blend | Bordeaux, France 68
Numanthia Numanthia Tempranillo | Toro, Spain 110
Matteo Correggia Nebbiolo | Piedmont, Italy 105

SPECIALTY COCKTAILS

WEST COAST COSMO 14
stoli cucumber vodka, hibiscus, fresh lemon & cranberry

BEACH BUM 14
coconut bacardi, orgeat, fresh lime, pineapple & mint

SPICY STRAWBERRY SONOMACITA 15
strawberry & serrano infused tequila, triple sec & fresh lime

LAVENDER BEES KNEES 14
gin, honey, fresh lemon & lavender bitters

PUMKIN ESPRESSO MARTINI 15
pumpkin liqueur, espresso, vodka, & cinammon

MIDNIGHT LEMONADE 15
vodka, fresh lemon juice, & activated charcoal

GINGERS JULE 15
bourbon, fresh lemon, ginger puree, ginger beer & mint

SANTA MONICA SUNSET 15
butterfly pea flower infused gin, pear syrup, fresh lemon

COPPER CUP MULE 14
stoli vodka, fresh ginger, rhubarb bitters & lime

PLEMONADE 15
pimms, lemon juice & basil leaves

BOTTLED BEERS

O'DOULS Non-Alcoholic Beer | MO, USA abv. 0% 7

MICHELOB ULTRA GOLD Organic Lager | abv. 4% 6

BUD LIGHT Light Lager | MO, USA abv. 4.2% 7

WHITE CLAW Black Cherry Hard Seltzer | IL, USA abv. 5% 7