

# soluna bar fare

**bar snack trio** spiced peanuts, fried garbanzo beans, marinated castelvetro olives 6

**kennebec fries** black pepper-balsamic ketchup, chipotle aioli 8

**grilled shishito peppers** hazelnut-romesco sauce 10

**crispy chicken wings** buffalo with pt reyes blue cheese or little saigon style with chives  
1 lb for 11, 2 lbs for 17

**steamed manila clams** little skookums clams, house-made chorizo, white corona bean, fresh cilantro, grilled baguette 15

**mac & cheese** cellentani pasta, white cheddar, gruyere, aged provolone, pecorino, pancetta 14.5

**civic burger** house-ground all-natural beef, arugula, crispy onions, black garlic aioli, triple cream brie, brioche bun 15

also available: pt. reyes blue, sharp cheddar, gruyere

**add bacon** 2 **add farm fresh egg** 2.5

**\*option:** sub grilled chicken breast

# desserts

**callebaut chocolate mousse** 9

shortbread cookies

*suggested pairing:* fonsseca bin 27 port

**banana chocolate bread pudding** 10.5

callebaut dark chocolate, walnuts, banana, vanilla ice cream

*suggested pairing:* quinta do noval black port

**pear-raisin crumble** 9.5

vanilla bean ice cream, brown sugar-oatmeal crumble, orange zest

*suggested pairing:* diplomatico reserva dark rum

**valencia orange sorbet** 7.5

vodka, fresh mint

*suggested pairing:* jaume serra cristalino cava

**cheese, fruit & honey** 8.5

point reyes blue cheese, pear, honey, balsamic

*suggested pairing:* juve y camps brut cava

**affogato** 10

vanilla ice cream, shortbread cookie, dulce de leche, espresso (available in decaf)

## PORT/ DESSERT WINE

dow's ruby porto	9
fonsseca bin 27	9
fonsseca 10yr	12
taylor fladgate 20 year old tawny port	13
quinta do noval black	10

## SINGLE MALT

glenmorangie 10 yr	13
glenfiddich 12yr	12.5
glenfiddich 15yr	14.5
dalmore 12 yr	12
macallan 10yr	11
macallan 12yr	13.5
lagavulin 16yr	15
oban 14yr	15
auchentoshan	9.5
glenrothes	13.5
balvenie 12yr	13
bowmore 12yr	13.5

## APERTIF/ DIGESTIF

aperol	7
campari	7
fernet-branca	7
bruto americano	7
bailey's irish cream	7

## artisan cheese & charcuterie

served with seasonal & traditional accompaniments 21

: bellwether farms carmody - cow milk

: cypress grove humboldt fog - goat milk

: saucisson sec - dry cured pork sausage

: sweet coppa - sweet, well marbled pork

**\*just cheese** 13

**\*just charcuterie** 13

menu available in bar area only  
tap water served upon request