

The Wine Bar

PENSACOLA BEACH

SOUPS & SALADS

Soup of the Day
Cup \$6, Bowl \$8

Crab and Corn Bisque
Cup \$6, Bowl \$8

Soup & Salad..... \$8
A cup of the daily soup or bisque and a small wine bar salad

Chicken Salad \$8
Grapes, dried cranberries, pecans, green onions, served on mixed greens with tomato and cucumber

Wine Bar Salad
Regular \$6, Small \$4
Mixed greens tossed in lemon vinaigrette with tomatoes, cucumbers, grana padano and sunflower seeds

Baby Blue \$9
Mixed greens, pecans, crumbled blue cheese, red grapes, balsamic vinaigrette
Add roasted chicken \$5

ENTREES

served between 5pm - 9pm

6oz Petite Filet \$20
Roasted fingerlings, green peppercorn sauce

Roasted Free-Range Chicken. \$18
Honey glazed carrots, potatoes, dijon butter sauce

Duck Confit \$20
Fresh greens, gorgonzola blue cheese, port poached pear, wine bar almonds

Sauteed Local Catch..... \$20
Stone ground grits, roasted tomato, sautéed spinach, lemon caper butter

SANDWICHES

Sandwiches served with a small Wine Bar salad or sea salt and cracked pepper kettle potato chips
Add s.o.d. or bisque \$1.50

Chicken Salad Sandwich... \$8
Grapes, dried cranberries, pecans, green onions served on croissant

Cuban Press \$10
House-roasted pork tenderloin, ham, baby swiss cheese and pickles on cuban bread with mustard sauce

Feta, Cream Cheese BLT .. \$8
Applewood bacon, tomatoes, and baby arugula with feta-cream cheese spread on toasted sourdough bread

Tuscan Panini..... \$10
House roasted chicken breast, prosciutto di parma and fontina cheese with tomato basil aioli

Parisian Baguette \$10
Prosciutto di parma, brie and baby arugula on french baguette with tomato basil jam

Portobello Panini \$10
Fontina and feta cheeses, roasted tomatoes, kalamata olives and arugula on italian panini bread

Grilled Cheese Panini.....\$7
Fontina and baby swiss cheese grilled on sourdough bread
Add prosciutto di parma \$2

FLATBREAD

Flatbread served with a small Wine Bar salad or sea salt and cracked pepper kettle potato chips

Frenchman Flatbread.... \$12
Duck confit, port cherries, triple cream brie

Spanish Flatbread..... \$12
Spanish chorizo, mahon cheese, arugula, Saffron oil

Margarita Flatbread \$10
Buffalo mozzarella, roasted tomatoes, fresh basil

FROM OUR CHEESE SHOP

Artisan Cheese Plate

3 cheeses \$15 / 5 cheeses \$20

Served with fruit & nuts with rustic baguette
Add prosciutto \$3, add salami \$3,
Add greek olive mix \$3

Wine Bar Plate..... \$20

A selection of three cheeses and three meats recommended by our cheese shop with fruit and nuts, served with rustic baguette
Add wine bar almonds to plate \$3

Wine Bar Spinach Dip ... \$12

Smoked lambol custard, spinach, artichoke and bacon baked and served with toasted flatbread

Pesto Chevre Bruschetta \$10

Baked french bread topped with pesto, fresh goat cheese, roasted tomato

Baked Brie \$11

Baked in puff pastry and served with a praline topping

Olives \$6

A medley of imported olives

Wine Bar Almonds \$5

Spiced almonds with rosemary and chipotle

Rustic Baguette
Half \$4, Whole \$7

DESSERTS

Lavender Creme Brulee\$8

Chocolate Tart \$8

Fresh berries

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