

THE BAR
Fine Food Selections

Artisan Cheese Board

Served with fig jam, dried figs, Marcona almonds and lavosh

Charles Arnaud Comte

24-month aged cow's milk from France; notes of brown butter, roasted hazelnuts, sweet finish

Champignon Cambozola Triple Crème

Ultra-creamy, soft-ripened, brie-style; subtle blue flavor

Melkbus Truffle Gouda

Nutty, supple texture studded with Italian black truffle pieces

\$12.99

R. Field Grand Selection

Served with dried figs, caper berries, Marcona almonds, mustard and lavosh

Olli Sopressata

Artisan salame; robust flavor, whole peppercorns and garlic

Prosciutto di Parma

Slow-cured Italian ham; a nutty flavor and silky texture

Three Little Pigs Truffle Mousse Pate

Chicken liver and pork mousse; creamy, earthy with a hint of Cognac

PDL Manchego 6 month

Spanish sheep's milk cheese; rich and buttery nuttiness with caramel notes

Cowgirl Creamery Mt Tam

Soft-ripened, triple crème pasteurized cow's milk; notes of butter, mushrooms and hay

Singleton's Red Leicester

Firm, flaxy texture; dense, sharp and mildly sweet

Ficcaci Mixed Olive Medley

Whole Italian mixed olives marinated with olive oil & herbs

\$19.99

Truffled Fries

Parmesan, Truffle Oil
\$6.99

Crispy Calamari

Calabrian Chili Cocktail, Lemon
\$7.99

R.F. Burger

Bacon Blue Cheese Beef Patty, Bacon Onion Jam, Spicy Greens, Brioche
Choice of Fries or Field Greens Salad
\$14.99

Caprese Panini

Heirloom Tomatoes, Buffalo Mozzarella, Basil Pesto, House Made Focaccia
Choice of Fries or Field Greens Salad
\$13.99

THE BAR

Wine & Beer Selections

Sparkling

6 oz.

2 oz.

N.V. Gondolino Prosecco (Veneto, Italy)**\$10.00** | 130 cal **\$3.75** | 44 cal
This lively sparkler has fine bubbles and aromas of stone fruit, green apples and a hint of flowers.

Rose

2018 Chateau de Berne Romance Rose (Cotes de Provence, France).....**\$9.00** | 135 cal **\$3.50** | 45 cal
This delicious dry rose displays ripe peach and strawberry flavors and aromas and finishes with lively acidity.

White

2017 Scarbolo Pinot Grigio (Friuli Venezia Giulia, Italy)**\$9.50** | 145 cal **\$3.50** | 48 cal
Light and dry with delicious apple, honey and mineral notes on the palate and refreshing acidity.

2018 Henri Bourgeois “Petit Bourgeois” Sauvignon Blanc (Loire Valley, France).....**\$9.50** | 153 cal **\$3.75** | 51 cal
A delightfully fragrant wine with flower and fruit aromas and bright citrus, apple and passion fruit flavors.

2017 Saint Clair Sauvignon Blanc (Malborough, New Zealand).....**\$8.50** | 153 cal **\$3.50** | 51 cal
This wine bursts with pineapple, grapefruit, and peach flavors and finishes crisply. Rated 90 points by Wine Enthusiast.

2018 Pacificana Chardonnay (California).....**\$9.00** | 153 cal **\$3.50** | 51 cal
Smooth textured wine with aromas of ripe apples and vanilla with apple, buttered popcorn, honeysuckle, and oak flavors.

2017 Au Contraire Chardonnay (Russian River Valley, California).....**\$12.50** | 153 cal **\$4.50** | 51 cal
A rich, voluptuous Chard with ripe pineapple, mango and guava fruit flavors accented with creamy oak.

Red

2017 Sokol Blosser “Evolution” Pinot Noir (Dundee Hills, Oregon)**\$9.50** | 153 cal **\$3.50** | 51 cal
A fresh and appealing Pinot Noir with vibrant red cherry and strawberry flavors. Rated 92 points by James Suckling.

2018 Storypoint Pinot Noir (California)**\$8.50** | 153 cal **\$3.00** | 51 cal
This delicious silky-textured wine offers blackberry, plum, and dark cherry fruit with hints of toffee and espresso on the finish.

2015 Ciacci Piccolomini Rosso (Tuscany, Italy).....**\$9.00** | 152 cal **\$3.50** | 51 cal
Made of 85% Sangiovese, this delightful red blend displays sweet cherry, red plum, flowers, leather, and a touch of earth.

2017 Milbrandt Cabernet Sauvignon (Columbia Valley, Washington)**\$9.00** | 153 cal **\$3.50** | 51 cal
A smooth, medium to full-bodied Cabernet with layered blackberry, black currant, and black cherry flavors.

2017 Broadside Cabernet Sauvignon (Paso Robles, California) **\$10.00** | 153 cal **\$3.75** | 51 cal
A wine with admirable complexity offering dark strawberry, red plum, pomegranate, mint and herb flavors and aromas.

2016 Quilt Cabernet Sauvignon (Napa Valley, California) **\$13.50** | 153 cal **\$4.75** | 51 cal
This gorgeous plush-textured Napa Cab has loads of cassis and blackberry fruit. From Belle Glos winemaker Joe Wagner.

2018 Bonny Doon Le Cigare Volant “Oumuamua” (Central Coast, California).....**\$12.50** | 153 cal **\$4.50** | 51 cal
Fresh, bright and complex, this wine is a melange of red fruits and savory spice flavors. Rated 93 points by Wine Enthusiast.

Draft Beer

16 oz.

Aloha Beer Company – Queen St. Pilsner.....\$7

Beer Lab HI - Omakase.....\$8

Kona Brewing Co. – Longboard Island Lager.....\$8

Waikiki Brewing Company – Skinny Jeans IPA\$7

Paradise Ciders Mango Daze\$8

Maui Brewing Co. – Coconut Hiwa Porter\$8

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.