



CHEESE & CHARCUTERIE

1957 Normandie [half moon \$15/full moon \$22]

French Creamy Gournay cheese with Garlic & herbs. Fresh walnuts, Grapes
**Rustic Crackers & Baguette*

The Sour Goat [\$16]

Humboldt County Bermuda Triangle Goat cheese, Persian Sour Cherries,
fresh walnuts, **Rustic Crackers & Baguette*

Spicy Blue [\$16]

Rustic Point Reyes Blue Cheese, Vino Jalapeno Jam, Marcona Almonds,
**Rustic Crackers & Baguette*

@ 6 Pm Tehran [\$16]

French Feta, fresh walnuts, basil, mint, cucumbers, tomatoes, Greek naan.

Les Fromages Surprises [\$19]

3 cheeses, fruits, jam, butter, *Rustic Crackers & Baguette*

La Vie en Rose [\$22]

Beautiful Rose of Prosciutto, Molinari Coppa, and Milan Salame, butter, Baguette

La Vita e Bella [\$29]

Assorted meats & cheeses, Cornichons, Castelvetrano Olives, sea salt
butter, jalapeno fig jam, Baguette

+double bread & crackers [3]

+add a Charcuterie Rose to any cheese platter [15]

Combination of Prosciutto, Molinari Coppa, and Milan Salami

STARTERS

Spicy Guacamole & Chips [\$12]

Freshly made spicy Guacamole served with corn chips

Dolma La Vina [\$12]

Grapevine Delmas (x7), feta, walnuts & pomegranate sauce.

Hummus Platter [\$14]

Bold Hummus, paprika, cucumber, tomatoes, olives, warm naan.

Tzatziki Platter [\$14]

Greek Tzatziki served, cucumber, tomatoes, olives, naan

Babaganoush Platter [14]

Babaganoush, crispy fried onions, cucumber, tomatoes, olives, naan

Chipotle Vegi Samosas [\$14]

Pea & Potato Samosas (x5), Chipotle sauce

Spinacho Spanakopita [\$14]

Spinach & Feta Spanakopita (x5) served hot, Tzatziki

Bacon Wrapped Dates [\$14]

Medjool Dates, Goat cheese, Walnuts & Bacon, Balsamic Glaze

Seafood Ceviche [\$16]

Fully Cooked shrimp & cod, cucumber, onions, tomatoes, cilantro

Empanadas de pollo [\$16]

Empanadas (x5), Chicken, Raisins, Olives, Onions, Chili paste

SALADS

Spring Salad [\$15]

Spring Mix, Strawberries, Point Reyes Blue Cheese, Candied Pecans, House
Vinaigrette dressing.

[Add Chicken x3 skewers \$12, Add Shrimp \$16, Add Salmon \$18.]

Caprese Salad [\$15]

Mozzarella, tomatoes, basil, olive oil and balsamic vinaigrette

[Add Chicken x3 skewers \$12, Add Shrimp \$16, Add Salmon \$18.]



TAPAS

Brussels Sprouts [\$16]

Boiled & lightly sauteed brussels sprouts, Almonds, Cranberries,
Bacon, Parmesan Cheese.

Meatless Marinara Meatballs [\$16] *VG

Meatless Meatballs in Marinara Sauce and Vegan Cheese, Baguette

Sriracha Peanut Chicken Satay [\$16]

Baked Chicken skewers (x4) + spicy sriracha peanut coconut sauce

Korean BBQ Chicken Satay [\$16]

Baked Chicken skewers (x4), spicy Korean BBQ sauce.

Chimichurri Chicken Satay [\$16]

Baked Chicken skewers served (x4), Chimichurri sauce & lime

Kielbasa & Kraut [\$16]

Baked Beef Kielbasa skewers (x4) onions/bell peppers, sauerkraut &
mustard vinaigrette.

Vegan Sausage & Sriracha Kimchi [\$16] *VG

Baked Vegan Sausage skewers, onions/bell peppers (x4) with spicy kimchi.

ENTREES

Butternut Squash Ravioli [\$24] *Vegetarian

Ravioli filled with butternut squash, Ricotta cheese & Parmesan
cheese. Covered with our creamy sauce and topped with sauteed
mushrooms and parmigiana, served with baguette.

[Add Chicken x3 skewers \$12, Add Shrimp \$16, Add Salmon \$18]

Chicken & Pesto Ravioli [\$24]

Ravioli filled with chicken, pesto, Ricotta cheese & Parmesan
cheese. Covered with our creamy sauce and topped with sauteed
mushrooms and parmigiana, served with baguette.

[Add Chicken x3 skewers \$12, Add Shrimp \$16, Add Salmon \$18]

Beef Stroganoff [\$29] *Mild Spicy

Sirloin stripes sauteed peppers/mushrooms in a creamy sauce,
served with rice and shoestring potatoes.

Cajun Shrimp Stroganoff [\$29] *Spicy

Sauteed large shrimp, peppers/mushrooms in creamy diablo sauce
w rice and shoestring potatoes. *Spicy

Forbidden Salmon [\$29]

Roasted Salmon (7oz), served on a bed of Italian farro and black
rice, with our pomegranate and fig sauce.

Saffron Lemon Chicken Kabob [\$29]

Petite skewers of chicken kabob (x5) marinated with saffron and
lemon, served with Spanish rice & Sumac.

DESSERTS [12]

Warm Baklava

Warm pistachio baklava for the table

Sour Cherry Cheesecake

Fresh cheesecake topped with Persian sour cherries & molasses.

Molten Chocolate Cake a la mode

Hot chocolate Bundt holding hot creamy chocolate served with French
vanilla ice cream.

Hot Dutch Apple Pie a la mode

Hot Dutch apple pie served with French Vanilla ice cream.

Vinolocale.com | 650-328-0450

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