A Taste of Monterey®
WINE MARKET & BISTRO

FALL 2026

Truffle Deviled Eggs
Pair with Flywheel Chardonnay ***+14***
4 eggs 12 ~ 6 eggs 15 ~ 8 eggs 20
Luxurious truffles meets your classic deviled egg. Truffles with a bite of fried prosciutto and parmesan (GF, V)

Smoked Salmon Mousse Bites **16**
Pair with Tondre Pinot Noir ***+15***
A fluffy, elegant spread featuring smoked salmon in a cream cheese, cream blend with fresh dill. Served on cucumber chips

Carnitas Flatbread **18**
Pair with Lyndon Fog Grenache ***+15***
Our very own Chef Alicia's specially seasoned and slow cooked carnitas on a flat bread with pico de gallo & zesty lime crema

French Onion Grilled Cheese **19**
A deconstructed French onion soup melted mozzarella and gruyère cheese on a layer of carmelized onions and bacon jam. Served with aus jus

Spinach Dip **15**
Fresh farmer's market spinach blended with cream cheese, sour cream, Gilroy garlic, parmesan cheese, mozzarella, and a secret blend of spices

SHAREABLES

Spiced Nuts & Olive Medley **15**

Applewood Bacon Wrapped Dates **13**
bleu cheese filled, balsamic drizzle (GF)

Chickpea Hummus **14**
sun-dried tomato and pumpkin seed pesto, pita (GF, V)*

Baby Brie Wellington **16**
roasted Gilroy garlic, French baguette & seasonal preserves (V)

Monterey Crab Dip **19**
molten cheese, crab with Castroville artichokes served with local sourdough (GF)*

Nachos **15**
black beans, queso fresco, Monterey jack, jalapeño, black olives, cilantro, crema, watermelon radish, salsa trio side
add yucatan chicken or cumin lime carnitas **+5**
add smoky tri-tip **+7**

Consumer Advisory:
the consumption of undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness in some individuals (Cal Code Section 114093)

CHEF'S SELECTION OF CHEESE AND CHARCUTERIE

Three items 24 Five items 36
Served with specially selected chef accompaniments

PANINI *w/a small mixed green salad; add cup of soup* +8

The Italian Amalfi **19**
molinari toscano, creminelli calabrese, provolone cheese and arugula with Chef Alicia's housemade basil pesto

Salinas Valley **16**
artichoke sage pesto, sun-dried tomato, roasted mushroom, caramelized onion, goat cheese (V)

SOUPS AND SALADS (cup/bowl)

New England Clam Chowder **9/14**
potatoes, chopped clams, celery, onion, bacon, sliced garlic sourdough

Miso Soup **9/14**
Miso paste combined with dashi to form a healthy delicious soup with tofu and green onion (GF, V)*

Caesar Salad **16**
Romaine lettuce, house made croutons, house made Caesar dressing and parmesan cheese

ATOM Farmer's Market Salad **18**
arugula and fresh spring mix, tomato, aged white cheddar, pepitas, pickled onions, roasted garlic vinaigrette (GF)

Add the following options to any salad:
Avocado **+5**
Chicken or Cumin Lime Carnitas **+8**
Shrimp **+9**

FLATBREAD PIZZAS *gluten-free crust option* +3

Margherita **16**
san marzano tomato sauce, mozzarella, fresh basil (V)

Sausage & Mushroom **17**
san marzano tomato sauce, molinari toscano, creminelli calabrese salami, fennel sausage, mushroom medley, roasted peppers, mozzarella

Chicken Pesto Flatbread **17**
roasted garlic, basil pesto, chicken, sun dried tomato, red onion

SWEET BITES

Crème Brulee **10**

Pumpkin Spice Crème Brûlée **10**

*GF= gluten free , *item is GF without pita/bread, V=vegetarian*
please let your server know if you have any food allergies
19% gratuity added on parties of 6 or more
maximum 2 separate checks per table.
2--hour limit at window tables

****a 3% surcharge will be applied to all credit card transactions. This fee will be waived for payments made with cash****

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HOUSE WINE – MONTEREY

Chardonnay 10 **Sauvignon Blanc 10** **Pinot Noir 12** **Cabernet Sauvignon 12**

Sparkling 14

MONTEREY WINE TABLE FLIGHTS

Three 2oz pours with tasting notes sheet

MONTEREY SAMPLER 27

2023 Folktale Rosé *glass 14*
2021 Cru Sarmento Chardonnay *glass 15*
2022 Corral Estate Pinot Noir *glass 17*

ROSÉ ALL DAY 25

2022 McIntyre SLH *glass 13*
2023 Folktale Rosé *glass 14*
2024 Flywheel Rose *glass 15*

PINOT NOIR 29

2024 Wrath Ex Pinot Noir *glass 14*
2022 Corral Estate Pinot Noir *glass 17*
2023 Sextant Estate Pinot Noir *glass 17*

NOT TOO DRY 26

2023 Maddalena Riesling *glass 14*
2023 Roku Riesling *glass 14*
2023 Hive & Honey Gewürztraminer *glass 14*

BY THE GLASS SPECIALS

2023 Muirwood Merlot *glass 13*
2023 Lyndon Fog Grenache *glass 16*
N/V Codorniu Cuvee Cava Sparkling *glass 18*

WHITE WINE 25

2023 Paysan Sauvignon Blanc *glass 14*
2022 La Marea Albarino *glass 13*
2023 Marin's Reserve Viognier *glass 15*

CHARDONNAY 26

2024 Joyce Submarine *glass 16*
2024 Rocklin Ranch *glass 14*
2021 Cru Sarmento *glass 17*

RED WINE 30

2022 La Marea Grenache *glass 15*
2023 Lepe Petit Verdot *glass 16*
2023 Muirwood Cabernet Sauvignon *glass 13*

RED BLENDS 29

2021 Joyce GSM *glass 14*
2022 Big Sur Vineyards *glass 18*
2022 Paysan P'tit Pape *glass 15*

LOCAL CRAFT BEER FLIGHT 19

Hops and Fog US Blues Sour *glass 11*
Other Brother League Night Hazy IPA *glass 11*
Hidden Hills Left on Red Ale *glass 11*

NON-ALCOHOLIC BEVERAGES

Iced Tea ~ Fresh Organic Lemonade 5
Prickly Pear Lemonade 6 ~ S. Pellegrino Aranciata Sparkling Drink 4
Monterey Bay's Martinelli's Sparkling Apple Juice 4
Saratoga Carbonated Spring Water 9 ~ Saratoga Still Spring Water 8

ENJOY THE WINES IN YOUR TABLE FLIGHT?
SAVE *25%* WHEN YOU TAKE SIX BOTTLES HOME**

****cannot be combined with any other discounts or offers, to-go only***