

THE WINE DIVE

AMERICAN TAPAS

FULL MENU SERVED 4PM – 10:30PM

<u>GRILLED FLATBREADZ</u>	
MY MARGHERITA	11
MOZZARELLA + SAN MARZANO + ROMA + SPINACH + BASIL + CAPERS	
4 CHEESE & BLACK TRUFFLE	12
OREGANO + TOMATOES + PARMESAN + GRUYERE + MOZZARELLA + SMOKED GOUDA	
ROASTED DUCK & BBQ APPLE	12
CHEDDAR + FRESH THYME	
SHRIMP & HUMMUS	12
ARUGULA + RED ONION + KALAMATA OLIVES + GRAPEFRUIT	
ROASTED VEGETABLE	11
RICOTTA + EGGPLANT + SQUASH + ZUCCHINI + ROASTED RED PEPPERS + BROCCOLI + FRESH HERBS	

CHOICE OF THREE – 16	FIVE – 25	SEVEN - 34
<u>ARTISAN CHEESEZ</u>		
PLUM & WALNUT PÂTÉ + TRUFFLE HONEY + FRESH FRUIT		
MAHON (COW / SPAIN)		
SOFT TO HARD, BUTTERY, SHARP, SLIGHTLY SALTY, AROMATIC		
CAPRIFEUILLE (GOAT / FRANCE)		
SEMI-SOFT, LIGHT LEMON TANG, MILD		
CABRA AL VINO (GOAT / SPAIN)		
SEMI-FIRM, MILD, SWEET, FRUITY		
ROGUE MORIMOTO SOBA ALE CHEDDAR (COW / OREGON)		
FIRM, COMPLEX FLAVORS		
TOMME DE SAVOIE (COW / FRANCE)		
DELIGHTFULLY NUTTY FLAVOR, SMOOTH, MELTS IN YOUR MOUTH		
ST. ANDRÉ TRIPLE CRÈME BRIE (COW / FRANCE)		
SOFT RIPENED, EXCEPTIONALLY RICH AND CREAMY		
ROGUE SMOKY BLEU (COW / OREGON)		
FIRM, HAZELNUT SMOKED, AGED 6 MONTHS		
MOZZARELLA ROULADE (HOUSE MADE)		
ROLLED WITH PROSCIUTTO, SUNDRIED TOMATOES, BASIL, AND CRACKED BLACK PEPPER		
HACIENDA ZORITA (SHEEP / SPAIN)		
FIRM, SHARP, ORGANIC AGED 12 MONTHS		
<u>CURED MEATZ</u>		
BABY PICKLES + CIPOLLINI ONIONS + WHOLE GRAIN MUSTARD		
SMOKED BREAST OF DUCK (NEW HAMPSHIRE)		
MAPLEWOOD SMOKED BREAST OF MUSCOVY DUCK		
SERRANO HAM (SPAIN)		
DRY-CURED HAM		
SOPPRESATA (ITALY)		
CURED DRY SALAMI		
CHORIZO (SPAIN)		
SPICY SAUSAGE FLAVORED WITH PAPRIKA		
ANDOUILLE (NEW HAMPSHIRE)		
SPICY SMOKED CAJUN SAUSAGE MADE WITH PORK		
SAUCISSON SEC (FRANCE)		
DRY-CURED PORK SAUSAGE		
SPECK HAM (ITALY)		
CURED & SMOKED PROSCIUTTO		

GREENZ

STILTON WEDGE SALAD	7
ICEBERG + CUCUMBER + HEIRLOOM TOMATO + RED ONION + CANDIED BACON + BUTTERMILK-STILTON DRESSING	
STRAWBERRY & ARUGULA SALAD	9
GOAT CHEESE + PISTACHIO + ORANGE + CUCUMBER + LEMON-THYME VINAIGRETTE	
BURRATA SALAD	12
MIXED GREENS + ARTICHOKE HEARTS + KALAMATA OLIVES + ROASTED RED PEPPERS + HEIRLOOM TOMATOES + FRESH BASIL + ROSEMARY-BALSAMIC REDUCTION	
WARM BRUSSELS SPROUT COBB SALAD	8
HARD-BOILED EGG + TOMATO + CORN + AVOCADO + BACON VINAIGRETTE	

LIVE JAZZ THURSDAY & FRIDAY NIGHTS

STAY TUNED FOR THE WINE DIVE’S ALL NEW  
FOOD + WINE PAIRING SERIES  
SECOND WEEK OF EVERY MONTH

FOR INFORMATION ON PRIVATE PARTIES & EVENTS  
PLEASE E-MAIL: CLEMATISEVENTS@GMAIL.COM

FOR UPCOMING EVENTS, LIKE US ON FACEBOOK  
WWW.FACEBOOK.COM/NOTSO SNOOTY

*\*Consuming raw or uncooked foods such as, seafood, poultry, dairy and other proteins can increase your risk of food borne illness. \* Gratuity of 20% will be added to parties of seven or more.*

SMALL PLATEZ

SOUP OF THE DAY + PRETZEL BREAD	
CUP/BOWL	4/7
FALAFEL	7
HUMMUS + TOMATO + TAHINI DRESSING	
DIP-INZ	7
PICO DE GALLO + AVOCADO + JALAPEÑO + CORN CHIPS	
FRIED OYSTERS	8
SWEET & SOUR CUCUMBER RELISH	
CEVICHE	12
SHRIMP + CONCH + SCALLOPS + COCONUT MILK + SERRANO + LIME + PLANTAIN CHIPS	
SKILLET BRIE	11
MARSALA WINE + MUSHROOMS + PRETZEL BREAD + APPLES	
TRUFFLED MAC & CHEESE	11
CHEDDAR + TRUFFLE OIL + BUTTERED CRUMBS	
ADD LOBSTER MEAT OR DUCK CONFIT	15
SHRIMP & GRITS	13
CHEDDAR + ANDOUILLE + PEPPERS + CELERY + ÉTOUFFÉE	
MEATBALL SLIDERS	12
RICOTTA + FRESH BASIL	
SHORT RIB SLIDERS	13
PULLED SHORT RIB + RED WINE	
VIETNAMESE PORK BELLY	11
FISH SAUCE + SAVORY CARAMEL + QUICK PICKLED VEGETABLES	
LOBSTER & CRAB CAKES	14
MIXED GREENS + LEMON-VANILLA AIOLI	
SHORT RIB TACOS	12
FIRE ROASTED TOMATO SALSA + TOMATILLO SALSA + CABBAGE SLAW	
SCALLOPS	13
GREEN PAPAYA SLAW + SWEET PLANTAINS + CURRY MUSTARD	
BLUE POINT OYSTERS (EACH)	2.5
SMOKED SEA SALT + SHERRY VINEGAR + PEPPERCORNS + SHALLOTS + LEMON + CHERRY PEPPER	
BEEF CARPACCIO	11
ARUGULA + EVOO + CAPER + OREGANO + DIJON	
TUNA POKÉ	12
CRISPY WONTON + AVOCADO + MANGO-CHILI SAUCE	
HOT ASS ROCKS	
PICKLED GINGER + WASABI + PONZU SAUCE	
TUNA	14
PRIME BEEF	14
DUO – BEEF + TUNA	16

LARGE PLATEZ

FREE RANGE CHICKEN BREAST	15
QUINOA SALAD + ROASTED VEGETABLES	
SMOKY BABY BACK RIBS	14
GUAVA-BBQ SAUCE + RED CABBAGE-JICAMA SLAW	
CHURASCO STEAK	18
YUKON GOLD POTATO-THREE CHILI HASH + CILANTRO-MINT CHIMICHURRI	
WAGYU HOT DOG	12
CARAMELIZED ONION & TRUFFLE SPREAD + CHERRY PEPPER RELISH + CABBAGE RADISH SLAW	
BIG ASS BURGER	14
BACON + CHEDDAR + LETTUCE + TOMATO + AVOCADO + SRIRACHA AIOLI + PRETZEL BUN + FRIES	
FOIE GRAS BURGER	16
ARUGULA + TRUFFLE AIOLI + TOMATO JAM + PRETZEL BUN + FRIES	

SPECIALZ

CHEF’S SPECIAL	MARKET PRICE
SEAFOOD SPECIAL	MARKET PRICE
FARM SPECIAL	MARKET PRICE

SWEETZ

KICK ASS CUPCAKE	10
MOLTEN CAKE + CHIPOTLE GANACHE + ESPRESSO JELLIES + CHOCOLATE ICE CREAM	
HOT DAMN DOUGHNUTS!	8
LOUISIANA STYLE DOUGH + CINNAMON SCHNAPPS ICE CREAM + HOT DAMN SYRUP + CANDIED BACON	
STRAWBERRY RHUBARB SHORTCAKE	9
LAVENDER-HONEY CRÈME FRAICHE	
SEASONAL SORBET	6
FRESH FRUIT	
VANILLA BEAN ICE CREAM	6
CARAMEL PISTACHIO BRITTLE	
CHOCOLATE ICE CREAM	6
ALMOND LACE COOKIE + SEA SALT	