



**MARINA WINE**

## *White Wine*

<b>Rose</b> , Josephine, Luberon, France, <i>light peach, white cherry and hint of mineral finish</i> .....	12/42
<b>Pinot Gris</b> , Acrobat, Oregon, <i>balanced citrus components of fresh lime, lemon zest and green apple</i> .....	13/45
<b>Pinot Grigio</b> , La Bastarda, Italy, <i>notes of granny smith apple and ripe pear</i> .....	11/39
<b>Albarinio</b> , Baladina, Spain, <i>Intense fresh fruit and balsamic aroma</i> .....	12/44
<b>Chardonnay</b> , Chalone, Monterey, <i>citrus, orange zest, tangerine and toasted oak clo finish</i> .....	16/54
<b>Chardonnay</b> , Louis Jadot, Burgundy, France, <i>mineral dusting across green apple and young pear</i> .....	13/45
<b>Sauvignon Blanc</b> , Peju, Rutherford, <i>lively citrus notes of grapefruit and a touch of tropical fruit</i> .....	13/45
<b>Sauvignon Blanc</b> , Sherwood, New Zealand, <i>ripe green apple with subtle white flowery peach</i> .....	15/52
<b>Gruener Vetliner</b> , Huber, Austria, <i>citrus and stone fruit with notes of herb (basil) and white pepper</i> .....	12/42
<b>Riesling</b> , Dr H., Germany, <i>Fresh tropical fruits and a sweet spice lingering finish</i> .....	12/42
<b>Torrantes</b> , Colome, Argentina, <i>intense ripe fruit, zesty hints of citrus and floral</i> .....	13/45

## *Red Wine*

<b>Beaujolais</b> , La Victorine, St. Amour, France, <i>Ripe fruits of blackberry and red raspberry</i> .....	52
<b>Pinot Noir</b> , Albert Bichot, Burgundy, France, <i>Notes of black and red currant, plum and wood</i> .....	52
<b>Pinot Noir</b> , Ron Rubin, Russian River, <i>ripe raspberry and cherry cola with a notable pepper finish</i> .....	12/42
<b>Red Blend</b> , Pavo Real, Guadalupe Valley, MX, <i>fruity notes of ripe cherry and plum</i> .....	9/31
<b>Barbara De Alba</b> , Livo Voghera, Italy, <i>juicy cranberry, pomegranate, tannic finish</i> .....	15/52
<b>Merlot</b> , Broadside, Paso Robles, <i>Rich plum and black cherry, subtle earth and spice</i> .....	12/42
<b>Garnacha</b> , Brecca, Spain, <i>Rich black fruit compote with a black pepper finish</i> .....	13/45
<b>Tempranillo</b> , Codice, Spain, <i>Dark bitter cherry and cassis with faint tannins</i> .....	41
<b>GSM</b> , Ferraton, France, <i>Dense blackberry and black current, slight wood finish</i> .....	11/38
<b>Zinfandel</b> , Seghesio, Somoma, <i>Lush wild berry, spicy cinnamon and licorice, plush tannic finish</i> .....	15/52
<b>Bourbon Zinfandel</b> , Four Virtues, Lodi, <i>Intense red and black fruit, smoky and slight tannic finish</i> .....	12/42
<b>Malbec</b> , Crios, Mendoza, Argentina, <i>crushed blueberries, cherries and blackberries</i> .....	10/35
<b>Cabernet Sauvignon</b> , Luke, Washington, <i>coffee, blackberry, currant, smooth tannic finish</i> .....	15/52
<b>Cabernet Sauvignon</b> , De Martino, Chile, Organic, <i>Red berries, tobacco and slight wood finish</i> .....	12/42

## *Bubbles & Dessert Wine*

<b>Sparkling Wine</b> , JP Chenet, France .....	9/36
<b>Prosecco</b> , Flor, Italy (Split).....	8
<b>Sparkling Rose</b> , Huber, Austria .....	12/36
<b>Sparkling Muscato</b> , Villa Jolanda, Italy .....	10/30
<b>Madeira</b> , Broadbent, Portugal, <i>aged 10 years in oak cask, rich full bodied flavors</i> .....	8
<b>Port</b> , Ferreira Dona researve, Portugal, .....	10

*Ask about our monthly featured wine flights*



# MARINA WINE

## Starters

<b>CHEESE PLATE</b> Assorted Wisconsin Artisan Cheeses, Spiced Nuts, Olives .....	19
<b>CHARCUTTERIE PLATE</b> Seasonal Assortment of Premium Meats, Crostini, Olives, Mustard, Jellies .....	19
<b>MEDITERRANEAN HUMMUS PLATE</b> Oven Roasted Tomatoes, Pesto, Lavish, Olive Oil .....	9
<b>MIXED OLIVE ANTIPASTO</b> .....	9
<b>NORWEGIAN SMOKED SALMON DIP</b> Capers, Soft Brie, Lemon, Dill Lavish, Olive Oil .....	12
<b>MOZZARELLA BUCCHETA</b> Roma Tomato, Mozzarella, Basil Served with Grilled Naan .....	9
<b>MIXED ARTISAN BREAD BASKET</b> Served with Olive Oil .....	8

## Salad

<b>PAPITA CRUNCH CAESAR</b> Grilled Sous Vide Chicken, Romaine, Parmesan, Caesar Dressing, Oven Roasted Tomato, Crunchy Pumpkin Seeds.....	11
<b>CARPESE SALAD</b> Mozzarella and Arugula Salad with Roma Tomatoes and Balsamic Vinaigrette .....	11
<b>SPINACH AND ARUGULA SALAD WITH SOUS DE VIDE GRILLED CHICKEN</b> Cranberries Goat Cheese, Spiced Walnuts with Raspberry Vinaigrette .....	11

## Panini Served with side salad on toasted Naan bread

<b>CHICKEN AND BRIE WITH PESTO PANNI</b> Sous Vide Chicken with Creamy Brie and Basil Pesto .....	12
<b>MARGARITA PANNI</b> Mozzarella, Roma Tomatoes, and Olive Oil, Basil.....	12
<b>SMOKED SALMON PANNI</b> Creamy Brie, Capers, Tomato and Arugula .....	12

## Dessert

<b>CHOCOLATE BROWNIE CHEESECAKE PARFAIT</b> Cheese Cake Mousse, Gram Cracker and Chocolate Brownie ...	9
<b>WARM BUTTER TART</b> Crispy Tart Filled with Creamy Cookie Butter .....	9

## Wine Club

Join the new Marina Wine Club and receive two premium bottles each month, plus exclusive access to VIP tasting parties, members only social events, food and drink discounts, and much more.

Choose from 2 red wines, or 1 red and 1 white option just \$60 per month

Includes monthly VIP member's only reception

\$5 off all bottles purchased for on-premise consumption

\$2 off all food purchases for on-premise consumption