

WINES BY THE GLASS/DECANTER

Personal Size Decanter \$14
When a glass just isn't enough (1/3 of a bottle)

Decanter Flight \$39
Choose three wines from this page, you get a third of a bottle each!

RED

Cabernet Sauvignon (Central Coast, CA) \$10
V.NO Cabernet Sauvignon is medium-bodied, soft tannins, aromas of cherry pie and flavors of strawberry and blackberry, with a smoky, toasty oak finish.

Malbec (Argentina) \$9
Violet hues, plum and red fruit notes stand out in the nose. Round, soft, fresh tannins.

Plavac Mali (Croatia) \$9
Indigenous grape primarily grown on Croatia's Islands. Temperamental and seductive, this enchanting wine is clean and refreshing on the nose that invites you in! A fresh and clear taste of peppery red fruit, particularly cherries, and some minerals with a short, but satisfying finish with some stronger tannins developing. Dry.

Vranec (Macedonia) \$10
Indigenous grape found in the Balkan region, dry red ruby color wine with strong aromas of blackberries, black cherries and sweet spices. Flavors of ripe berries and hints of chocolate and cinnamon, medium to full body with a lingering finish. Dry, a bit jammy.

Blatina (Bosnia-Herzegovina) \$9
A unique and very hard to cultivate indigenous grape. Soft aromas of black currant and elderberry, a hint of licorice. Fresh notes of red and black currant, dried figs, roasted almonds, ripe plums, elderberry and chocolate. Undertone soft minerality, soft finish.

Pinot Noir (Romania) \$9
Delicate, silky, aroma filled with a hint of sweetness of cherries, raspberries and a touch of spice

Red Wine Sangria \$9
Syrah, Citrus, Brandy, Orange

Grapefruit Rosé (France) \$9
Cotes du Provence Rose infused by subtle ruby red grapefruit flavor, fruity, a touch of sweetness and a refreshing grapefruit finish.

WHITE

Chardonnay (California) \$8
Intense aromas of vanilla, apple, pear, hints of floral and citrus. Crisp, clean, smooth finish.

Pinot Grigio (California) \$8
Strong flavors of honey and orange blossom, green apple and hints of citrus fruits. Crisp, smooth finish.

Riesling (California) \$9
Semi sweet and floral aromas with apricots and honey on the nose; dried apricots, white peach, and pineapple on the palate.

Feteasca Regala (Romania) \$9
Pleasant semi-dry white with delicate notes of white flowers and intense citrus tones. Well balanced, round and velvety, with a gentle and pleasant finish.

Žilavka (Bosnia&Herzegovina) \$9
Indigenous varietal of Bosnia-Herzegovina. Dark straw color, clean, partially intense, ripe and complex, opens slowly. The fragrance is rich in floral aromas such as meadow flowers and roses, with light addition of grass, citrus and aromatic herbs. Mineral, dry, unoaked.

Graševina (Croatia) \$9
Star grape of Croatia, greenish yellow color, refined varietal aroma of apple and vineyard peach with a hint of late harvest that comes from grapes harvested at the end of regular harvest periods, giving it a specific complexity.

SPARKLE (single serve bottle)

Brut \$12
Delicate bubbles. Its fruity nose with notes of yellow fruit, peach and apricot, gives way to a pleasant and soft palate.

Rosé Brut \$10
Crisp, dry, flavors of berry and pear.

Prosecco \$12
Dry, aromatic, rich of flowers and fruits scents. The taste is fresh, persistent, and fruity.

Moscato \$11
Bright, musky and sweet and opens with aromas of peach blossom, white almond skin and honey.

Moscato Pink \$11
Delicately sweet, with persistent bouquet.

SMALL PLATES

BALKAN PLATTER BEEF \$21

Artisan hickory smoked beef sirloin and beef sausage traditionally served in the Balkan region, served with in-house marinated olives & artisan cheeses.

BALKAN PLATTER PORK \$20

Todoric Artisan hickory smoked lean pork loin and Cajna pork sausage traditionally served in the Balkan region, in-house marinated olives & artisan cheeses.

The ULTIMATE BALKAN PLATTER \$38

Combination of Balkan Beef and Balkan Pork platters.

ROASTED GRAPES, GOAT CHEESE & WALNUTS \$15

Red grapes roasted with fresh thyme; marinated goat cheese and roasted walnuts with crackers.

CHEESE & OLIVES \$19

In-house marinated olives, cheeses, nuts.

SHRIMP MEDITERANO \$17

Shrimp baked in our house made, slightly spicy tomato based sauce, with feta cheese and fresh mint.

SATARASH \$17

Our version of this Eastern European dish is made with roasted red peppers, artichokes and leeks baked in a creamy parmesan sauce, served with naan.

FLATBREADS \$13

1. Gorgonzola, walnut & pear
2. Pesto chicken with sundried tomatoes
3. Malbec Barbeque Chicken Flatbread
Barbeque chicken flatbread drizzled with our signature Malbec Barbeque Sauce.

SAVORY GOODNESS BREAD \$12

Packed with goat cheese, bacon, kalamata olives, serrano peppers, infused with cayenne pepper and thyme, this bread is a true flavor bomb!

HUMMUS \$12

Hummus topped with Bulgarian Feta, seasoning, chips & warm Naan bread.



Balkan Platter



Roasted Grapes, Goat Cheese & Walnuts



Shrimp Mediterano

STUFFED DATES \$15
Five Medjool dates, filled with gorgonzola cheese & walnuts, wrapped in bacon and baked.

POLENTA FRIES \$12
Croatian polenta seasoned with rustic mediteranean spices, baked and served with Chipotle aioli.

FRENCH DIPPING BREAD \$11
French bread with herbed avocado dipping oil

DESSERTS

TIRAMISU \$9
Creamy, with Lady Fingers dipped in hazelnut-infused espresso. In-house made.

CHOCOLATE OVERLOAD \$9
Chocolate mouse nestled between layers of chocolate cake

KEYLIME PIE \$9
In-house made, served with whipped

MOZART CAKE \$9
Chocolate cake with layers of chocolate and pistachio cream, topped with chocolate ganache.



Stuffed Dates



Polenta Fries



Key Lime Pie

NON-ALCOHOLIC DRINKS

**COKE, DIET COKE, SPRITE,
TONIC WATER, GINGER ALE** \$4

**RADENSKA CROATIAN
MINERAL WATER** \$5

**FRUCTAL CROATIAN
PEACH OR BLUEBERRY JUICE** \$6

VIRGIN MARY \$8

FEVER TREE GINGER BEER \$5



Mozart Cake

COCKTAILS

SMOKEY MANHATTAN \$10
 Bourbon Manhattan with hickory smoked ice sphere.
 Intriguing, delicious and changing with each sip.

BARREL AGED NEGRONI \$10
 Gin, sweet vermouth and Campari, aged in-house for seven weeks in Oak Barrell.

MALBEC MARTINI \$11
 An interesting martini for the wine lover. Vodka, splash of Crème Brulee vodka, Raspberry Liquor, & wine.

MOCHATINI \$11
 Brownie Batter Vodka and Coffee Liquor, and a splash of cream.

APPLETINI \$9
 Refreshing, crisp martini with Sour Apple Vodka

MALBEC SOUR \$9
 Whiskey sour laced with Malbec wine

CLASSIC AMARETTO SOUR \$9

WHITE RUSSIAN \$9
 Vodka, coffee liquor, cream

BLOODY MARY \$9
 with Absolut Pepper Vodka

NUTTY IRISH \$9
 Irish Whiskey with Walnut Liquor

MACADAMIA NUT LIQUOR \$8
 Alluring aroma from Hawaiian macadamia nuts, vanilla and very subtle hints of flowers.
 Served chilled or on rocks.



Barrel aged Negroni



The Malbec Sour

BEER

STELLA \$6

MICHELOB ULTRA \$6

BUD LIGHT \$5

BUSCH \$5

URBAN CHESTNUT \$9
 ZWICKEL

4HANDS \$6
 Incarnation Hopped IPA
 Devided Sky Rye IPA
 Scale of Complexity Hazy IPA

