



**Bella
Vino**

wine bar & co

Wine Selections

House Wines

We chose these as our house wines for the smooth
texture & overall palate pleasing taste

<i>Trinity Oaks Chardonnay</i>	5.50	21
<i>Trinity Oaks Pinot Grigio</i>	5.50	21
<i>Trinity Oaks Merlot</i>	5.50	21
<i>Trinity Oaks Cabernet</i>	5.50	21
<i>Trinity Oaks Pinot Noir</i>	5.50	21
<i>Montevina White Zinfandel</i>	5.50	21

Sparkling & Sweet

<i>Mionetti Sparkling Moscato Italy 2010</i>	9	33
<i>Peach Sparkletini Italy 2009</i>	7	26
<i>J. Rochet Brut Champagne California 2010</i>	8	30
<i>Domino Moscato California 2010</i>	6	22
<i>Menage A Trois California 2010</i>	9	34

Whites

<i>Chateau St Michelle Reisling Washington 2010</i>	8	30
<i>Ruffino Pinot Grigio Italy 2008</i>	7	36
<i>Caposaldo Pinot Grigio Italy 2010</i>	8	36
<i>Seeker Chardonnay California 2010</i>	12	46

<i>Guenoc Chardonnay California 2010</i>	9	34
<i>Cupcake Chardonnay California 2010</i>	8	30
<i>Kendall Jackson Chard Grand Reserva California 2010</i>	11	42
<i>Pine Ridge Vioneir Chenin Blanc California 2011</i>	10	38
<i>Caymus Conundrum White Blend California 2010</i>	~	38

Reds

<i>Red Diamond Merlot Washington State 2008</i>	8	30
<i>Sebastiani Merlot Sonoma County 2007</i>	~	35
<i>Wines That Rock Merlot "Forty Licks" California 2008</i>	10	38
<i>Paso Creek Merlot California 2007</i>	11	42
<i>Paso Creek Cabernet California 2009</i>	11	42
<i>Carmen Cab Chile 2009</i>	~	32
<i>Chocolate Box Cab California 2008</i>	~	35
<i>Parducci Pinot Noir California 2009</i>	~	30
<i>Diseno Malbec argentina 2010</i>	8	30
<i>Dreaming Tree "Crush" Blend California 2009</i>	11	42
<i>Cupcake Red Velvet California 2010</i>	8	30
<i>Caymus Conundrum Blend California 2009</i>	~	48
<i>Wines That Rock Blend "Steal Your Face" California 2009</i>	10	38
<i>Sandeman's Port Wine New York 2009</i>	15	45

Wine Flights

Wine flights are tastings of multiple *wines*, in order of specific region, vintage, or varietal. Wine flights usually provide smaller pours than normal, because of the amount of wine being offered. The intention is to *experience* wines for a better understanding of range and flavor.

Ask a staff member about the '*Flight of the Week*.'

Beer

Craft Beer

Real Ale Brewhouse Brown	3.25
Rio Blanco Pale Ale	3.25
Full Moon Pale Ale	3.25
Lost Gold IPA	3.25
Fireman's 4	3.25
Roswell Alien Ale	3.25
Dogfish Head	3.25
Bass Ale	3.25
White Rascal	3.50
Moose Drool	3.50
Sierra Nevada Pale Ale	3.50
Shiner	3.50
Leinenkugel's Sunset Wheat	3.50

Imports

Amstel Light	3.50
Heineken	3.50
Corona	3.50
Warsteiner	3.50
Birra Moretti	3.50
Stella Artois	3.50
Franziskaner Weissbeir	3.50

Domestics

Bud Light	2.50
Budweiser	2.50
Miller Light	2.50
Miller MGD 64	2.50
Coors Light	2.50

Beer Flights

It is like wine tasting. It is usually 3-4 different **beers** that you drink either in progression from light to dark or they all have a common background. The price varies from craft to imports. Ask about the **'Flight of the Week.'**

We are always adding new things to the menu.... So if you have a request, please ask a staff member to check on it for you. We are **'your'** neighborhood bar..... you want it, we will bring it!

Tapas

Chips & Dip....*baked chips and crackers w/ fruit salsa or spinach artichoke dip* \$4.95

Spiked Olives & Feta....*sweet or spicy* \$5.95

Flatbread....*rubbed w/ garlic, basil w/ salt & pepper* \$3.95

Roasted Red Pepper Hummus ...*comes with baked pita chips* \$6.95

Charcuterie

Meat and Cheese Tray....*served w/ crackers & fruit*

Chef's Platter... 3 for \$12 (serves 1 or 2)

Ploughman's Platter... 6 for \$20 (serves 2-3)

Kitchen Sink... \$26 includes 1 of everything
(more than enough for 2 or serves 3-6)

Cheeses: *Swiss, Gouda, Port Wine Derby, Sage Derby, Sharp Cheddar*

Asiago, Parmesan, Pepper Jack, Mild Cheddar, Monterrey Jack Fresh Mozzarella

Meats: *Mortadella, Canadian Ham, Smoked Ham, Genoa Salami,
Hot Capicola, Prosciutto*

Flatbread Pizzas

Margherita... *tomatoes, basil and garlic* \$7.95

Veggie... *mushrooms, bell pepper, olives, onions and roasted red pepper* \$6.95

Tuscan... *prosciutto, mushroom garlic and sun dried tomatoes* \$7.95

Cranberry Chicken... *gr. Chicken, cranberries, red onion and mozzarella* \$8.95

Three Cheese... *mozzarella, feta and gouda* \$6.95

Greek... *salami, kalamata olives, feta and roasted red peppers* \$7.95

Sammies

All sandwiches can be made Cold-Serve or Panini style, served w/ chips and fruit

Caprese... *tomatoes, mozzarella, garlic and basil* \$6.95

Pesto Chicken... *gr. Chicken, pesto sauce, parmesan, lettuce, tomato and mayo* \$8.95

Italian Melt... *salami, roasted red peppers, mozzarella and basil mayo* \$7.95

Club... *turkey, roast beef, bacon, cheese, 3 layer bread, lettuce and tomato* \$8.95

Roast Beef... *lettuce, tomato, red onion and pesto* \$7.95

French Pig... *Canadian ham, brie cheese, sweet spicy slaw and mayo* \$8.95

Texas Rueben... *roast beef, Swiss, sweet spicy slaw and 1000 island on rye* \$7.95

BLT.... *do we need to explain??* \$6.95

Mrs. Blue.... *Ham, cheddar, and red onion w/ blueberry chutney* \$7.95

Crab Cake.... *Topped w/ lemon dill spread and sweet spicy slaw* \$8.95

Bread Choices : *artisan white, whole wheat, white rye, dark rye*

Desserts

New York Cheesecake

Slap Yer' Gramma Chocolate Cake (3-layer ultimate chocolate)

Mocha Float (scoop vanilla, espresso shot and chocolate)

\$4.95

Coffee & Espresso

All drinks available iced.

(Single/Double)

Coffee (Reg and Decaf)

Check the daily board for today's coffee selection.

\$1.95 (in-house refills)

Café Au Lait

Coffee of the day w/ steamed milk
\$2.25/2.95

Espresso

Served alone. Single shot or double
\$1.95/2.95

Macchiato

Espresso served w/ a dollop of milk
\$2.40/3.40

Latte

Espresso w/ steamed milk
\$2.40/3.40

Breve

Espresso w/ steamed half and half
\$2.40/3.40

Mocha Or White Chocolate Mocha

Espresso, chocolate syrup and steamed milk
\$2.50/3.50

Cappuccino

Espresso, steamed milk and milk froth
\$2.50/3.50

Americano

Espresso w/ a shot of water
\$1.95/2.40

Frappuccino

Espresso shots w/ blended ice, chocolate syrup and milk
\$3.95

Flavor Shots..... .45 each

peppermint

white chocolate

almond

Mexican spice

caramel

hazelnut

amaretto

(cinnamon & chile)

dark chocolate

cinnamon

DAILY WINE & BEER SPECIALS! DAILY HAPPY HOUR PRICES!

Ask about WINE FLIGHTS!!

Closed Mondays

Tues - \$4 appetizers & Open Mic Night

Wed - Wine Tastings

Thurs - Ladies Night & Teachers Specials

Fri - Club Member Discounts

Sat - Golfers Special Happy Hour 12-3

Sun - Sangria Sundays / 12-5 Sunday Sippers Discounts

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