

Meraki

Wine & Cocktail Bar



CHARCUTERIE

Charcuterie Grazer  \$36.00
assortment of artisanal meat & cheese and accompaniments.
Serves 2-4 guests

Say Cheese Pick 4  \$30.00
a delicious variety of cheeses with accompaniments
Serves 2-4 guests

Mini Charcuterie Grazer  \$12.00
mini offering of cheese & charcuterie

SHAREABLES

Beast Pretzel & Charcuterie \$29.00
bavarian pretzel, queso, honey mustard, & assorted charcuterie

 Chardonnay, Sparkling, Sauvignon Blanc

Humboldt Fog Brûlée* \$14.00
caramelized creamy goat cheese served with crostini

Crudités  \$15.00
seasonal veggies with hummus
*ask for availability

Hot Artichoke Dip & Chips \$10.00
bubbly hot artichoke dip and tortilla chips

Pretzel Bites & Queso \$10.00

Chips & Cheese \$3.00

Popcorn \$3.00
simply salted or butter

FLATBREADS \$15

Bella Fig
fig, prosciutto, goat cheese, sautéed onion, arugula

Caprese Crush
mozzarella, tomatoes, pesto, balsamic

Bee Sting
pepperoni, spicy cheddar, tomatoes, hot honey

COCKTAILS

Spicy Prickly Pear Margarita	\$12
<i>Espolon Tequila, Orange Liqueur, Prickly Pear, jalapeños</i>	
Dragonfruit Margarita	\$12
<i>Espolon Tequila, Orange Liqueur, Dragonfruit</i>	
Classic Margarita	\$12
Espresso Martini	\$15
Dirty Martini	\$15
Chocolate Martini	\$15
Buckeye Martini	\$15
<i>Mozart Chocolate Liqueur, Titos, Screwball Whiskey</i>	
Cake Batter Martini	\$15
Cosmopolitan	\$16
Bloody Caesar	\$11
French Kiss	\$13
<i>Vanilla Vodka, Chambord, Prosecco</i>	
Blue Lagoon	\$10
<i>Bacardi Rum, Blue Curacao, Pineapple Juice</i>	
Bee's Knees	\$16
<i>Gin, Lemon, Honey</i>	
Dirty Shirley	\$12
<i>Titos, Grenadine, Ginger Beer</i>	
Tiffany Mimosa	\$16
<i>Prosecco, Blue Curacao, lemonade</i>	
Mojito	\$9
Long Island Iced Tea	\$16

*Celebrate with
a shot! \$6*

smooth like butter • pineapple upside-down
cake • chocolate cake • lemon drop • s'mores

DRINKS

Coke, Diet Coke, Sprite (can)	\$2
Flavored Lemonade	\$4

Peach, Watermelon, Dragon Fruit, Lavender, pineapple

DESSERTS

Chocolate Lava Cake Al A Mode \$12.00 DIY Cupcake \$3.00
Cinnamon Sugar Beast Pretzel \$19.00 DIY S'mores \$14.00
DIY S'mores for two \$9.00

WINES

Reds

Glass | Bottle

Fly By • Cabernet Sauvignon <i>Napa</i>	\$12 \$48
Oregon Grove • Pinot Noir <i>Oregon</i>	\$11 \$44
Mija • Sangria <i>New York</i>	\$9 \$36

Whites

Cinta Pinot Grigio <i>Italy</i>	\$10 \$40
Retreat • Sauvignon Blanc <i>Marlborough, New Zealand</i>	\$8 \$32
Oceanside • Chardonnay <i>New Zealand</i>	\$10 \$40
Bookwalter • Riesling <i>Washington</i>	\$9 \$36
Don't Be Shellfish <i>Loire Valley, France</i>	\$11 \$44

Rosé

Portugal Rose <i>Portugal</i>	\$10 \$40
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Bubbly

90+ Cellars • Prosecco/ Rosé Prosecco <i>Italy</i>	\$10 \$40
Cavatina Premium • Pinot Noir <i>Italy</i>	\$10 \$40