

The Wine Bar

WINTER
WATERCOLOR

SOUPS & SALADS

Soup of the Day
Cup \$5, Bowl \$7

Roasted Corn & Crab Bisque
Cup \$5, Bowl \$7

Pureed corn broth, cream and fresh crab

Seared Ahi Tuna Salad... \$13

Ahi tuna seared till rare, served on field greens with cucumber-wasabi dressing, black & white sesame seeds, tomatoes, cucumbers & crowned with pickled ginger, red onion & sweet soy glaze

Greek Salad \$12

Mixed greens, cucumbers, tomatoes, olives, red onions, banana peppers, capers, feta cheese, dill citrus vinaigrette and chilled gulf shrimp.

Wine Bar Chicken Salad .. \$9

Grapes, dried cranberries, pecans, green onions served on mixed greens with tomato and cucumber. Also available as a sandwich or a wrap.

Baby Bleu \$9

Mixed greens, pecans, crumbled bleu cheese, red grapes, balsamic vinaigrette

Caprese Salad \$9

Fresh mozzarella with tomatoes, E.V.O.O., balsamic vinaigrette, basil and a pinch of salt. Can also be served as a sandwich or wrap.

Wine Bar Salad
Regular \$7, Small \$4

Mixed greens, shredded Parmigiano Reggiano, tomato, cucumber, pecan pieces & lemon vinaigrette

To any salad:

Add Roasted Chicken Breast\$5

Add Gulf Shrimp\$6

Add Seared Ahi Tuna\$8

A customary 18% gratuity will be added to parties of 5 or more.

SANDWICHES

All sandwiches served with mixed greens salad tossed with lemon vinaigrette or chips

Parisian \$10

Parisian ham, Brie, tomato, mixed greens, French baguette and cranberry-pecan compote

Cuban Press \$10

Roasted pork tenderloin, ham, Jarlsberg cheese, pickles, Cuban bread and mustard sauce

Tuscan Panini \$10

Roasted chicken breast, Prosciutto di Parma Havarti cheese and tomato aioli

True Italian \$11

Thinly sliced Prosciutto de Parma, Genoa & Caliente salamis, fresh mozzarella with a basil aioli on French baguette, pressed and finished with mixed greens and tomatoes

Feta-Cream Cheese BLT... \$9

Apple wood bacon, tomatoes and mixed greens with warm Feta-cream cheese spread on Italian white bread

Vegetarian Panini \$10

Fontina and Feta cheeses, roasted tomatoes, Kalamata olives and mixed greens on Italian white bread.

Grilled Cheese Panini. \$8

*Assorted gourmet cheeses grilled on Italian white bread.
Add Parisian ham \$2*

Raw or undercooked meat, eggs, poultry, or seafood increases your risk of contracting a food borne illness- especially if you have certain medical conditions.

FIRE ROASTED PIZZAS FROM OUR BRICK OVEN

All pizzas are approximately 12" (6 slices)

Pepperoni and Cheese \$13

Marinara, pepperoni, shredded mozzarella and Parmesan cheese.

Chicken Pesto \$14

Basil pesto, roasted chicken breast, tomatoes and shredded mozzarella.

Margherita \$14

E.V.O.O., tomato, buffalo mozzarella and fresh basil.

Four Cheese \$13

Marinara, shredded mozzarella, feta, cheddar and Parmesan.

Roasted Vegetable \$14

Marinara, artichoke, red pepper, zucchini, portobella mushrooms, red onion, eggplant and shredded mozzarella.

FROM OUR CHEESE SHOP

Gourmet Cheese Plate
3 Cheeses \$15, 5 cheeses \$20

Served with fruit & nuts with rustic baguette. Please see your server for cheese selections add-ons for \$3

Fresh Baked Baguette
quarter \$2, half \$4, whole \$7

Served with garlic and herb infused dipping oil

A \$10 corkage fee will be charged for each bottle of wine consumed on-premises, still providing you with the best restaurant wine pricing in Watercolor—Thank you for your patronage.

— The Wine Bar —