



OYSTERS

Chef's select oysters served with
horseradish, mignonette and cocktail sauce

OYSTER HAPPY HOUR

MONDAY THRU FRIDAY
3PM – 5PM

CHEESE & CHARCUTERIE

Includes chef's selection of bread and accoutrements

CAMBOZOLA

Triple crème brie with blue - cow's milk - Allgäu, Germany

PRAIRIE BREEZE WHITE CHEDDAR

Aged 9 months - cow's milk - Milton, Iowa

MANCHEGO

Aged 3 months (soft) - sheep's milk - La Mancha, Spain

PROSCIUTTO DI PARMA

Dry cured leg of pork - aged 600 days - Italy

CAPOCOLLA

Mild, dry cured shoulder of pork - S.F. CA

FINOCCHIONA

Finely chopped salami with fennel seed - S.F. CA

CHEESE PLATE

A selection of 3 artisanal cheeses

CHARCUTERIE PLATE

A selection of 3 cured meats

CHEESE AND CHARCUTERIE PLATE

3 artisanal cheeses and 3 cured meats

TAPAS

HOUSE - MADE BREADS AND CRACKERS

Naan or Baguette or Gluten Free Crackers

CHICKEN INSAL

Grilled chicken thigh marinated in lime, lemongrass and garlic

SPICED NUTS

Sweet, spicy and savory mixed nuts roasted in - house

MARINATED WARM OLIVES

Marinated in - house with citrus, rosemary and thyme

VINUM BAR'S CRISPY CHICKEN WINGS

This signature dish is prepared with lemongrass, ginger and garlic

FISH SISIG TACOS

Flaked branzino, onions, garlic and chili peppers with citrus - soy sauce and serve in baked won ton shells

QUAIL EGG TEMPURA

Hardboiled quail eggs dipped in house batter, fried and served with sweet chili sauce

DEVEILED EGGS

Dusted with cayenne pepper and smoke paprika, topped with crispy bacon and pickled shallots

VEGETABLE ROBATAKYAKI

Chef's selection of seasonal vegetables grilled with teriyaki glaze

BENGALI SAMOSAS

A spiced potato and green pea dumpling, Fried and served with cilantro - mint chutney

SOUP OF THE DAY

Seasonally inspired and house - made

SALADS

Add chicken \$4.

PANZANELLA SALAD

Chef's select greens, cherry tomatoes and burrata cheese with a balsamic glaze and olive oil

ROASTED BEET & GOAT CHEESE SALAD

Chef's select greens, roast beets, goat cheese & crisp sunflower seeds with a honey - dijon vinaigrette

STARTERS

HERB ROASTED CAULIFLOWER

Cauliflower roasted with herbs, garlic, chili flakes, olive oil and lemon juice

CARAMELIZED PEAR WITH BURRATA CHEESE

Served on arugula and topped with balsamic glaze

SPINACH PANEER ARANCINI

Arborio rice and spinach, wrapped around Paneer cheese, dipped in panko, fried and served with masala dip

FOR SHARING

MEDITERRANEAN MEZE

Melitzanosalata, Tirosalata and Tzatziki

This trio of spreads: eggplant, Feta and cucumber-yogurt are great to share. Served with your choice of naan, baguette or gluten free crackers

CHUTNEY THALI

Mango chutney, cucumber Raita and cilantro-mint chutney served with naan

CROSTINI & SLIDERS

JAMON CROSTINI

Prosciutto di Parma, burrata and basil,
drizzled with olive oil

BEET AND GOAT CHEESE CROSTINI

Marinated roasted beets and goat cheese
with honey and ground sumac

EGG AND ANCHOVY CROSTINI

Anchovy filet and hard - boiled egg
topped with parsley and chives

VEGETARIAN SLIDER

Pickled vegetable and tofu mini burger
with a lime - ginger marinade

CHICKEN ADOBAR SLIDER

Shredded chicken adobo with cucumber, tomatoes,
cabbage and carrots

ALMONDEGAS SLIDER

House - made lamb meatballs smothered in
tangy tomato sauce, topped with Parmesan cheese

SANDWICHES

PANINI DE JAMON

Prosciutto di Parma, pesto and Kalamata olive tapenade
with tomatoes and arugula on grilled multi - grain bread

ALMONDEGAS SANDWICH

House - made lamb meatballs smothered in
tangy tomato sauce, topped with Parmesan cheese
served on house - made baguette

SWEET LONGGANISA SANDWICH

House - made Longganiza, topped with cucumber slaw, tomatoes, pickled
green papaya and fried egg
served on a brioche bun

PASTA

CRISPY ANCHOVY PASTA

Angel hair pasta with crispy anchovies, garlic, chili flakes, olive oil and lemon zest

ALMONDEGAS PASTA

Penne pasta with house - made lamb meatballs topped with tangy tomato sauce and Parmesan cheese

MEAT & POULTRY

CHICKEN ADOBAR

Chicken, slow cooked in briny mixture of vinegar, soy sauce and spices served with roasted marble potatoes

CRISPY LECHON

Crispy rice cakes topped with pickled papaya, Gala apples and a liver pâté glaze

GRILLED LONGGANISA

Our version of this Spanish grilled pork sausage may be ordered either Hamonado (sweet) or Recado (spicy - garlic)

FILIPINO OSSO BUCO

Veal shanks slowly braised in a rich broth of red wine, tomatoes, aromatic herbs and spices

SEAFOODS

GOONG SARONG

Prawns wrapped in crispy noodles, fried and served with sweet chili sauce

KINILAW

Seared Tuna, lemongrass, shallots, citrus juice and chili peppers on a bed of shredded cabbage

LEMONGRASS SKEWERS

Marinated ground shrimp and white fish grilled on lemongrass skewers served with Nam Jim dipping sauce

DESSERTS

MAXIMA'S LECHE FLAN DELIGHT

CHOC-NUT BATIROL FLOURLESS TORTE

VICTORIA'S UBE CHEESECAKE

CALAMANSI CREME BRÛLÉE

VINUM BAR'S
MAHARLIKA DESSERT SAMPLER

20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

\$25 CORKAGE FEE...*NO WINES FROM OUR RETAIL STORE PLEASE*

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YOUR NEXT BUSINESS GATHERING OR SPECIAL EVENT.

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IN MAKING IT A MEMORABLE ONE



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