



BAR VINUM

DINNER MENU

OYSTERS
2.5 EA.

Chef's select oysters* served w/ horseradish, mignonette & cocktail sauce

ARTISANAL CHEESES 17.
Served w/ warm baguette

CHARCUTERIE 19.
Served w/ warm baguette

CHEESE & CHARCUTERIE 29.
Served w/ warm baguette

TAPAS

MARINATED WARM OLIVES 6.
Herbs, citrus & roasted garlic

ROASTED & SALTED MIXED NUTS 5.

LEMONGRASS & GARLIC
CRISPY CHICKEN WINGS 9.
Served w/ banana ketchup

VEGETABLE SAMOSAS 9.
Served w/ mint chutney

CARAMELIZED PEAR
W/ BURRATA CHEESE 12.
Served w/ a balsamic glaze

BRANZINO SISIG TACOS 9.
"Pinoy" Achara & spicy garlic sauce

GOONG SARONG 12.
Prawns wrapped in crispy noodles
& served w/ a sweet-garlic chili sauce

STARTERS

SOUP DU JOUR 6.

TATARA FIRMA FARM BABY BEET SALAD 12.
Pomegranate, candied walnuts & olive oil powder

MUSHROOM RISOTTO 16.
South Valley roasted Chef mushrooms, truffle oil & shaved Parmesan

FIG BRÛLÉE W/ BURRATA 16.
Crystal Creek baby arugula & California olive oil

SPICED HUMMUS 14.
Ground lamb & naan bread

ENTREE

VINUM BURGER 18.
Lively Run pimento cheese, caramelized onion on a brioche bun

STEAK FRITES 21.
Truffle butter & wild Sausalito water cress

MISO GLAZED HALIBUT 28.
Soba noodles, dashi-kombu broth & Rainbow Trout caviar

SOUSVIDE PORK BELLY ADOBO 20.
Butternut squash puree, green peas & smoked achiote rice

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition

◆◆◆◆ 2025 Newpark Mall Rd. Newark CA 94560 (510)285-3538 ◆◆◆◆