

## STARTER

OYSTERS\* 2.75

Horseradish. Mignonette. Cocktail sauce.

COCKTAIL SHRIMP\* 12

Tail on shrimp. Cocktail sauce.

TUNA TARTAR\* 14

Lemon avocado. Wakame salad. Sweet-soy vinaigrette.

MARINATED OLIVES 6

Lemon-Herb oil.

AUTUMN ROASTED SPICED NUTS 6

Chef's 3 spice blend.

ARTISANAL CHEESES 17

Three cheeses. Toasted baguette.

CHARCUTERIE 17

Three cheeses. Toasted baguette.

CHEESE & CHARCUTERIE 29

Three cheeses & three charcuteries. Toasted baguette.

## SALAD

BABY SPINACH & BEET SALAD 10

Avocado. Grape tomato. Red onion. Feta cheese.

KALE QUINOA SALAD 10

Pomegranate seeds. Dried cranberries. Honey maple walnuts. Crumbled goat.

## TAPAS & SMALL BITE

BEER BATTER ASPARAGUS 9  
Lemon-garlic aioli.

AVOCADO TOAST 9  
Farmer's Market baguette. Roasted pepitas.  
Crushed pepper. Olive oil.

CRAB QUESADILLAS 13  
Pickled jalapeño. Spicy garlic sauce.

SHRIMP SCAMPI 14  
Garlic olive oil. Parsley. Toasted baguette.

PANCETTA PRAWNS 15  
Prawns wrapped in Italian Pancetta bacon.

SMOKED SALMON CARPACCIO \* 14  
Fried capers. Shave red onion. Lemon-Crème fraîche.

BAJA FISH TACOS 13  
Pickled vegetables. Tobiko. Spicy garlic sauce.

CHORIZO PAELLA 12  
Saffron aioli.

PORK WINGS 10  
Honey-garlic pesto.

SOUS VIDE PORK BELLY SLIDERS 12  
Hoisin glaze. Quick kimchi slaw.

ANGUS BEEF SALPICAO 12  
Garlic butter. Fried parsley.

CAJUN FRIES 5  
In-house seasoning.

JALAPENO POPPERS 7  
Battered jalapeno halves filled with cream cheese. Chiptle aioli.

MOZZARELLA STICKS 6  
Panko breaded Wisconsin mozzarella. House-made marinara.

BUFFALO CHICKEN WINGS 10  
Blue cheese & ranch dipping sauce. Crudite.

LEMONGRASS & GARLIC WINGS 10  
Banana ketchup.

## MAIN

### LAMB HUMMUS 12

Crispy chick peas. Grilled Naan.

### MUSHROOM RISOTTO 13

Chef mix mushrooms. Truffle oil

### VINUM BURGER 16

Brioche bun. Lively Run pimento cheese.  
Caramelized onion.

### STEAK FRITES 22

Truffle butter. Wild chef mix mushrooms.

### FISH & CHIPS 15

Battered cod fillets. French fries.

### PRIMAVERA FARFALLE 12

Seasonal vegetables. Extra virgin olive oil. Grated parmesan.

### SEAFOOD ALFREDO LINGUINE 19

Shrimp & scallop. Alfredo. Grated parmesan.

### CHICKEN PARMESAN 15

Chicken breast & broccoli. Alfredo sauce.

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

## DESSERT

CALAMANSI CRÈME BRÛLÉE 8  
Candied Walnuts. Berries. Edible flowers.

LECHE FLAN 8  
Peanut brittle. Micro Mint

WARM FLOURLESS CHOCOLATE CAKE 8  
Vanilla ice cream. Salted caramel.

## DESSERT WINE

J. LOHR - LATE HARVEST RIESLING — 2016 12  
Apricots, dried white fig & orange marmalade w/ honeysuckle

WARRE'S OTIMA 10 YR TAWNY 9  
Racy & fresh w/ detailed green fig, dried cherry, incense & hazelnut notes

BLANDY'S - "ALVADA" 5YR MADEIRA 9  
Lush nutty & tropical flavors w/a touch of molasses

GRAHAM'S - LATE BOTTLE VINTAGE PORT 2012 7  
Blackberry, dark cherry & mint w/ a brambly finish

20% gratuity will be added to parties of 6 or more

\$25 corkage fee...*no wines from our retail store please*

Follow us on Facebook & Instagram

VINUM BAR IS THE PERFECT PLACE TO HOLD  
YOUR NEXT BUSINESS GATHERING OR SPECIAL EVENT

PLEASE CONTACT US SO WE MAY ASSIST

IN MAKING IT A MEMORABLE ONE

[WWW.VINUMBAR.NET](http://WWW.VINUMBAR.NET)

(510) 285-3585