



# BISTRO 107

at TESTAROSSA



**107** This is the official bonded winery number given to our winery in 1888.

WINE BAR 107

BISTRO 107

- Cheese & Charcuterie** 2 cured meats & 2 cheeses with accompaniments \$32
- Warm Marinated Olives** or **House Pickles** or **Marcona Almonds** \$10
- Hummus** sumac-paprika garlic, pine nuts, crudite vegetables, pickles, pita \$22  
Add| duck confit \$18, mushroom shawarma \$14, cauliflower frito \$12
- Sicilian Pizza** Bianco DiNapoli tomato, Fra'Mani Calabrese, pecorino perfetto \$26
- Burger107** 2 smashed patties, cheddar, grilled onion, special sauce, toasted King's Hawaiian, served with fries and sauce au poivre \$26  
Add \$3 for each| Hobb's bacon, mushrooms, avocado, Holey Cow, Pt. Reyes Blue.  
Substitute: Impossible Burger, gluten-free bun
- Brunch** served until 2:30pm
- Baked Goods** (limited availability) \$8  
Choice of Croissant, Pain au Chocolat, Almond Croissant, Hungarian Coffee Cake
- Overnight Oats** toasted pepitas, pomegranate, sesame halva drizzle \$16
- Pain Perdu** 2 french toast slabs, with choice of Banana-Nutella or Apple Pie \$22
- Persimmon Salade Lyonnaise** fennel, poached egg, pancetta-citrus dressing \$23
- Spinach & Artichoke Scramble** greek feta, hash browns \$24
- Pizza ala Spago** everything bagel schmear, smoked salmon, lemon, scallion \$28
- The Breakfast Sandwich** local eggs, mortadella, hash brown, aged cheddar special sauce on toasted Kings Hawaiian, french fries \$24
- 107 Benedict** avocado, prosciutto, bearnaise, sourdough, hash browns \$26
- 10oz Flannery Steak & Eggs** 2 fried eggs, hash browns, bearnaise \$54
- Mediterranean Brunch To Share (serves 2-3)** \$72  
shakshuka, hummus, labneh, salatim, pita, malawach, grilled halloumi, 8-minute eggs

### Sides

<b>Hobb's Bacon</b>	<b>\$8</b>	<b>Fresh Fruit</b>	<b>\$6</b>	<b>Smoked Salmon</b>	<b>\$12</b>
<b>Hash Brown</b>	<b>\$6</b>	<b>2 Eggs</b>	<b>\$12</b>	<b>Biscuit &amp; Sausage Gravy</b>	<b>\$12</b>
<b>Fries</b>	<b>\$10</b>	<b>Sourdough Toast</b>	<b>\$6</b>		

\*Ask us about vegetarian and gluten free option

### Brunch Libations

- Mimosa** choice of Orange, Kir Royale, Pomegranate, P.O.G. \$15
- Mimosas for the table:** Bottle of Domaine Carneros + Choice of 2 flavors \$70
- Methodo Champenoise Brüt, Domaine Carneros, Carneros 2020, glass** \$15
- Methodo Champenoise Brüt, Domaine Carneros, Carneros 2020 bottle** \$60

### ZERO Proof Beverages

<b>Drip Coffee or Tea - DF milks available</b>	<b>\$6</b>	<b>Tahoe Artesian Water, 750ml</b>	<b>\$8</b>
<b>Coke, Diet Coke, Sprite</b>	<b>\$2</b>	<b>Tahoe Sparkling Water, 750ml</b>	<b>\$8</b>
<b>San Pellegrino assorted flavors available</b>	<b>\$3</b>		

Please limit your dining experience to two hours to ensure timely seating for other guests.  
Thank you for understanding.

Our menu changes often to highlight the best that is in season and locally available.  
Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Wine Club discounts do not apply to food purchases.  
Additions or substitutions will incur additional charges.  
20% gratuity added to groups of 6 or more.  
Maximum 2 guest checks/credit cards per table.  
No outside food or beverages allowed.  
Please inform your server of any allergies.