



107

at TESTAROSSA



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

Just like our wines, our food is meant to be shared. We recommend ordering 2-3 plates per guest. Please ask your server for guidance on size of dishes as they vary.

Brunch served until 2 PM

Seasonal Parfait <i>labneh, candied pistachio granola, fresh fruit, agave</i>	\$10	Choco Pain Perdu <i>french toast by the piece, fresh fruit, maple syrup</i>	\$8
Smoked Salmon Latke <i>by the piece</i> <i>everything bagel schmear, scallion, capers add poached egg \$6</i>	\$14	Cast Iron Cinnamon Roll <i>single origin cinnamon, cream cheese frosting</i>	\$8
Brokaw Toast <i>by the piece add poached egg \$6</i> <i>local avocado, labneh, fresh herbs, salsa seca</i>	\$9	Bone Marrow Toast <i>orange marmalade, sesame, sourdough</i>	\$16
Buttermilk Biscuit <i>by the piece</i> <i>sausage gravy</i>	\$10	Fennel Sausage Kebabs <i>2 per order</i> <i>tahini, salsa verde, toasted pine nuts</i>	\$12
Breakfast Sliders <i>2 per order</i> <i>local eggs, mortadella, hash brown, aged cheddar, special sauce</i>	\$14	Huevos Rancheros Tostada <i>by the piece</i> <i>fried egg, cotija, Rancho Gordo beans, salsa</i>	\$12

Mediterranean Brunch To Share (serves 2-3) | \$72

shakshuka, hummus, labneh, salatim, pita, malawach, grilled halloumi, 8-minute eggs

Brunch Sides

Hobb's Bacon 5 pieces \$8	Fresh Fruit \$6	Smoked Salmon \$12
Hash Brown by the piece \$6	2 Eggs any way \$12	Sourdough Toast or Pita \$6

**Ask us about plant based and gluten free substitutions*

Shareables & More

Cheese & Charcuterie <i>2 cured meats & 2 cheeses with accompaniments</i>	\$32
Warm Marinated Olives <i>or House Pickles</i> or Marcona Almonds <i>or Fries</i>	\$9
Hummus <i>sumac-paprika garlic, pine nuts, crudite vegetables, pickles, pita</i>	\$20
Belfiore Burrata <i>candied pistachio pesto, saba, grilled sourdough</i>	\$19

Sicilian focaccia style Pizzas (serves 2-3)

Pepperoni \$26 4-Cheese \$24 C.B.R. \$26

Sliders107 <i>2 per order</i> <i>Flannery beef, cheddar, grilled onion, special sauce, toasted King's Hawaiian, au poivre dipping sauce</i> <i>Add \$3 for each Hobb's bacon, mushrooms, avocado, Holey Cow swiss, Pt. Reyes Blue Substitute: Impossible Burger</i>	\$14
--	------

Brunch Libations

Mimosa <i>choice of Orange, Kir Royale, Passion Fruit-Guava</i>	\$15
Mimosas for the table: <i>Bottle of Domaine Carneros + Choice of 2 flavors</i>	\$70
Methodo Champenoise Brüt, Domaine Carneros, Carneros 2021, glass	\$15
Methodo Champenoise Brüt, Domaine Carneros, Carneros 2021 750ml bottle	\$60

ZERO Proof Beverages

Drip Coffee or Tea	\$6	107 Hot Chocolate <i>valrhona, whip</i>	\$6
Coke, Diet Coke, Sprite	\$2	Tahoe Sparkling Water, 750ml	\$8
San Pellegrino <i>assorted flavors available</i>	\$3	Tahoe Artesian Water, 750ml	\$8

107 BISTRO & WINE BAR

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.