BISTRO & WINE BAR

107

at TESTAROSSA

TESTAROSSA WINERY

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

We're happy to accommodate a variety of dietary restrictions, allergens and preferences. Please share your needs with your server and we will do our best to make it happen.

Snacks & More

Marinated Olives $6

Marcona Almonds $6

Pickled Vegetables $9

Fries *Choice of dipping sauce* $9

Lemon Ricotta *assorted crackers* $12

Hummus $20
sumac-paprika garlic, tahini, pine nuts, crudite vegetables, pickles, pita

Belfiore Burrata & Roasted Winter Squash $19
chicories, pepitas, brown butter, pomegranate

Baby Kale Salad $15
pear, aged gouda, cranberry, citrus-poppy seed dressing
add 5ea shrimp $10 | 5oz king salmon* $14*
add mary's chicken $12 | roasted mushrooms $9

Black Garlic Shrimp* $19
fine herbs, grilled sourdough

King Salmon Crispy Rice *5ea* $19
calabrian chili aioli, furikake, scallion

Duck Confit Mole Street Tacos $24
mole rojo, pickled vegetables, 3 corn tortillas, lime

Pear-'Nduja Sicilian style Pizza $26
sicilian style dough, scamorza smoked mozzarella, pear, n'duja spiced pork, radicchio, pomegranate agrodolce

Lasagna alla Rolo's $26
2 layer fresh pasta lasagna, winter squash, leeks, pancetta, ricotta, parmigiano reggiano, sage brown butter, pepitas

Braised Flannery Prime Short Rib $46
5oz Flannery USDA Prime Short Rib, pinot noir jus, garlic mashed potatoes, roasted vegetables

Bistro Burger* *served with fries or salad* $26
200g Flannery beef patty, Tillamook sharp cheddar, grilled onions, special sauce, toasted sesame roll , cornichons
Add Toppings $2ea
Hobb's bacon, avocado, mushrooms
Substitute: Impossible Burger, gluten-free bun, plain bun

Cheese & Charcuterie Selections

Select any single item or combination to build your plate.
*Each selection features **1.5oz portions***
served with classic crackers, fresh fruit, & olives
Add +$12 Premium Accompaniments:
Marcona Almonds, Preserves, Mustard, Dry Fruits

Cheese

Toma | $9
Point Reyes Farmstead Cheese Co., Point Reyes, CA
Pasteurized Cow's Milk, Toma Style Semi-Firm

Midnight Moon | $12
Cyprus Grove, Arcata, CA
Pasteurized Goats Milk, Semi-Firm Gouda

Old World Aged Cheddar | $10
Fiscalini Farmstead, Modesto, CA
Pasteurized Cow's Milk, Aged Firm English Style

Big Sur Ash Coated Triple Crème | $13
Stepladder Ranch & Creamery, Cambria, CA
Pasteurized Cow's & Goat's Milk, Ash-Bloomy Rind

Charcuterie

Sonoma Rosso Salame | $13
Journeyman Meat Co., Healdsburg, CA
Dry Cured Pork Salame with juniper, anise, black pepper, and red wine

Salame Rosa | $9
Fra'Mani, Berkeley, CA
Lightly smoked chopped salame with pork shoulder, coriander, white pepper, and pistachios

Genoa Salami | $10
Olli Salumeria, Oceanside, CA
Dry Cured Pork Salame with white pepper

24 Month Prosciutto di Parma | $10
Galloni Family, Parma, Italy
Cured Leg of Pork

A Lil' Something Sweet

107 Hot Chocolate $8
Weiss artisan chocolate, chantilly, sea salt

Spiced Stout Cake $12
cream cheese frosting, winter fruit compote

Cranberry Tiramisu $12
mascarpone, lady fingers

CASHLESS PAYMENTS ONLY
DEBIT, VISA, MASTERCARD, AMERICAN EXPRESS, DISCOVER, TAP TO PAY ACCEPTED

Kitchen closes around 6:45PM daily depending on level of business

Please limit your dining experience to two hours to ensure timely seating for other guests.
**Please inform your server of any allergens you may have. 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.

11/05/2026

107 BISTRO & WINE BAR

Wine by the glass & other beverages

TESTAROSSA WINERY

Wines By The Glass

half glasses available 5oz Glass | Bottle

Chardonnay

2024 Santa Rita Hills AVA, Appellation Series *	$15 | $51
2024 Brosseau Vineyard, Chalone* **	$18 | $62
2020 Brosseau Vineyard, Chalone**	$28 | $96
2018 Brosseau Vineyard, Chalone**	$29 | $98
2019 Lone Oak Vineyard, Santa Lucia Highlands*	$17 | $60

Pinot Noir

2024 Santa Rita Hills AVA, Appellation Series *	$18 | $62
2024 Graham Family Vineyard, Russian River*	$24 | $84
2021 Brosseau Vineyard, Chalone**	$26 | $90
2017 Brosseau Vineyard, Chalone**	$38 | $131
2015 Brosseau Vineyard, Chalone**	$39 | $135

Other Wines

2019 Mountain Select Red Blend *	$20 | $70
2018 Black Ridge Cabernet Sauvignon	$26 | $89

Sparkling Wine

Domaine Carneros, *Brùt 2021*	$15 | $60

Flights of 3 2-oz pours

Classic* *choice of White or Red*	$30 | $32
Library** *choice of White or Red*	$36 | $40
Build Your Own	$MP

Wine Cocktails *low abv*

Winter Sangria Roja $15
Cuvée Los Gatos Pinot Noir, pomegranate, blood orange

Chardonnay Cider Slush $15
Cuvée Los Gatos Chardonnay, apple, ginger, warm spices

Beer

Ballast Point Sculpin IPA, *12oz|7% abv*	$10
New Belgium Fat Tire Ale, *12oz|5.2% abv*	$10
Calicraft Kolsch, *12oz|5.2% abv*	$10

Zero Proof

Coke, Diet Coke, Sprite	$3
San Pellegrino *assorted flavors*	$4
Tahoe Artisan Still *or* ***Sparkling Water (750ml)***	$8
Drip **Coffee** or **Tea**	$4
Cold Brew or **Iced Tea**	$4

The Vault

Rare, pristinely cellar-aged vintages from our library offered for a limited time to highlight the depth, history, and evolution of our wines.
See our Wine List for the full selection of vintages

Corkage Policy

We welcome guests to enjoy wines both recently purchased or from their personal collections

Wine Club Members

First bottle of Testarossa wine: **Complimentary**
Any wine: $20 per 750ml bottle (limit 2), $40 per magnum (limit 1)
No limit on Testarossa wines brought in

Non-Members

Non-Testarossa wines: $35 per 750ml bottle (limit 2), $70 per magnum (limit 1)
Testarossa wines: $20 per 750ml bottle (limit 2), $40 per magnum (limit 1)

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