

## BAR SNACKS

MARCONA ALMONDS  
*maple, rosemary* | \$9

POPCORN  
*white & black truffle* | \$15

CHIPS & DIP  
*four onion dip, chips* | \$12

JAMÓN DE BELLOTA  
IBÉRICO  
*the fanciest of hams* | \$34

## FISHY SNACKS

CAVIAR\*  
*1 oz Oestra, creme fraiche, chives, tots* | \$95

HOT CRAB DIP  
*scallion, old bay, crostini* | \$22

CHESAPEAKE SHRIMP ROLL  
*dukes! & old bay chips* | \$20

YELLOWFIN TUNA CRUDO\*  
*calabrian chili, basil, pine nuts, spring onion, roasted garlic* | \$20

ROASTED SEA SCALLOPS  
*red curry, rice noodles, shiitake, herbs* | \$37

## OTHER SNACKS

PAN CON TOMATE  
*grilled ciabatta, garlic, tomato, olive oil* | \$10  
*with white anchovies* | \$16

STRACCIATELLA  
*warm salad of crab & spring peas* | \$26

## VEGGIE SNACKS

MOROCCAN CARROT SALAD  
*labneh, harissa, dates, walnuts* | \$16

CUCUMBER SALAD  
*charred green beans, ginger, scallion* | \$15

LOCAL ASPARAGUS  
*potato fonduta, crispy speck* | \$16

ROCKET  
*arugula, pomegranate, lemon vinaigrette, parmesan* | \$14

JAPANESE EGGPLANT  
*black garlic, miso, sesame* | \$17

## MEATY SNACKS

CHORIZO AL INFIERNO  
*rum, aioli* | \$15

CHICKEN NOODLE SALAD  
*romaine, spicy cashew sauce* | \$19

MAPO PORK RIBS  
*angry sauce, scallion, toasted peanut* | \$24

SPICY LAMB RAGU  
*rigatoni, chickpea, pecorino* | \$24

HANGER STEAK  
*au poivre* | \$29

## CHEESY SNACKS

PARMIGIANO REGGIANO  
*25 year balsamico* | \$15

BURRATA  
*peperonata & roasted olives* | \$19

Snacks



\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

# TREMOLO

BAR

## FRENCH 75

*bubbles, gin, sugar, lemon* | \$20

## MISSIONARY COCKTAIL

*tequila, creme de pêche, falernum, lemon, bubbles* | \$16

## BEE'S KNEES

*old tom gin, st. germain, lemon, honey* | \$16

## PAPER PLANE

*rye, blood orange, aperol, amaro, lemon, bitters* | \$16

## FRIENDS IN BAJA

*mescal, reposado, campari, grapefruit, rosemary* | \$16

## JARAD'S GIN & TONIC

*gin, tonic, lime, orange, botanicals* | \$26

## NICK'S GIN & TONIC

*gin, tonic, grapefruit, rosewater, elderflower* | \$26

## WHISKEY BRAMBLE

*bourbon, lemon, creme de mure, blackberry* | \$16

## 1939 MANHATTAN

*overproof bourbon, sweet vermouth,  
drambuie, orange bitters* | \$18

## FERNANDO

*fernet, coke, lemon* | \$16

## ESPRESSO MARTINI

*aged rum, avertina amaro, espresso  
chocolate bitters, vanilla* | \$18



Cocktails

*We focus on the classics.  
No hipster drinks that take  
25 mins to make. No fru fru BS.  
Just time-tested recipes and good ingredients.*



COFFEE • SNACKS

COCKTAILS • WINE

# TREMOLO

## BAR

		<i>Glass</i>	<i>1/2 Bottle</i>	<i>Bottle</i>
		<i>150ml</i>	<i>375ml</i>	<i>750ml</i>
	<b>SPARKLING WINE</b>			
NV	Thibaut Janisson, Blanc de Chardonnay, Brut, VA	\$16	\$38	\$69
NV	Albert Bichot, Brut Rosé, Cremant d' Bourgogne, FR	\$14	\$33	\$59
NV	Gatinois, Grand Cru Ay Tradition, Champagne, FR	\$24	\$56	\$99
NV	Barnaut, Blanc de Noir, Bouzy, Grand Cru, Champagne, FR	\$45	\$105	\$195
NV	Laurent-Perrier, Cuvée Rosé, Brut, Champagne, FR	\$45	\$105	\$195
MV	Krug, Champagne, FR	\$99	\$245	\$445
		<i>Glass</i>	<i>1/2 Bottle</i>	<i>Bottle</i>
		<i>150ml</i>	<i>375ml</i>	<i>750ml</i>
	<b>WHITE WINES</b>			
2020	Domaine de la Quilla, Muscadet Sèvre et Maine, Sur Lie, Loire, FR	\$12	\$28	\$49
2022	Henri Bourgeois, La Porte du Caillou, Sancerre, Loire, FR	\$22	\$50	\$95
2020	Jean-Marc Brocard, Chablis, 1er Cru, Cote de Léchet, FR	\$29	\$65	\$125
2022	The Pairing, Sauvignon Blanc, CA	\$15	\$35	\$65
2021	Schloss Gobelsburg, Reid Steinsetz, Gruner Veltliner, Austria	\$22	\$50	\$95
2021	Franz Pratzner, Riesling, Falkenstein, Alto Adige, IT	\$18	\$44	\$79
2021	Robert Weil, Riesling, Kabinett, Rheingau, GR	\$22	\$50	\$95
2020	Dr. Loosen, Riesling, Graacher Himmelreich, Alte Reben, Mosel, GR	\$35	\$80	\$149
2020	Giacomo Borgogno, "Derthona", Timorasso, Piedmont, IT	\$35	\$80	\$149
2020	L'Enclos de Carbonnieux, Pessac-Léognan Blanc, Bordeaux, FR	\$18	\$44	\$79
2022	Punta Crena, Colline Savonesi, Mataossu, Liguria, IT	\$18	\$44	\$79
2021	Domaine Weinbach, Pinot Gris, Clos des Capucins, Alsace, FR	\$29	\$65	\$125
2020	Chateau de Chaintré, Bourgogne Blanc, FR	\$17	\$40	\$75
2021	Albert Bichot, Bourgogne, Hautes-Cotes De Nuits, FR	\$35	\$80	\$149
2020	Shaw+Smith, Chardonnay, M3, Adelaide Hills, Aust	\$22	\$50	\$95
2018	Smith-Madrone, Chardonnay, Spring Mountain, Napa Valley, CA	\$29	\$65	\$125
2019	Francois Carillon, Puligny-Montrachet, 1er Cru Les Combettes, FR	\$85	\$205	\$395
2020	Yves Boyer-Martenot, "En L'Ormeau", Meursault, Burgundy, FR	\$65	\$155	\$295
2023	Lioco, Rosé of Carignan, Mendocino, CA	\$15	\$35	\$65
2022	Domaine Reverdy-Ducroux, Sancerre Rosé, Loire, FR	\$18	\$44	\$79
2022	Bernard Rion, Coteaux Bourguignons, Cuvée Rosé, Burgundy, FR	\$18	\$44	\$79

		<i>Glass</i>	<i>1/2 Bottle</i>	<i>Bottle</i>
		<i>150ml</i>	<i>375ml</i>	<i>750ml</i>
<b>RED WINES</b>				
2022	Field Recordings, Freddo, Sangiovese, Paso Robles, CA	\$14	\$33	\$59
2021	Alex Foillard, Brouilly, Beaujolais, FR	\$24	\$56	\$99
2022	La Onda, Cinsault, Preston Vineyard, Dry Creek Valley, CA	\$22	\$50	\$95
2021	Domaine Besson, Givry, "Le Haut Colombier", Burgundy, FR	\$24	\$56	\$99
2020	Belle Pente, Pinot Noir, Willamette Valley, OR	\$18	\$44	\$79
2021	Clos du Moulin Aux Moines, Clos de la Perrière, Burgundy, FR	\$35	\$80	\$149
2020	Boniperti, "CArLiN", Colli Novaresi, Piedmont, IT	\$14	\$33	\$59
2019	Passorosso, Etna Rosso, Sicily, IT	\$29	\$65	\$125
2021	Bedrock Wine Co. Zin Blend, Sonoma Valley, CA	\$29	\$65	\$125
2017	Taliano Michele, Roche dra Bassora, Roero, Piedmont, IT	\$18	\$44	\$79
2021	Domaine Vallot, Le Coriançon, Côtes-Du-Rhône, FR	\$15	\$35	\$65
2016	La Rioja Alta, Rioja Viña Ardanza Reserva Selección Especial, SP	\$29	\$65	\$125
2020	Terroir Daronton, Gigondas, Rhône, FR	\$29	\$65	\$125
2018	Vega Sicilia, Valbuena 5*, Ribera Del Duero, SP	\$85	\$225	\$395
2015	Los Noques, Malbec, Reserve, Mendoza, Arg	\$18	\$44	\$79
2015	Chêne Bleu, Abélard, Ventoux, FR	\$65	\$155	\$295
2018	Uccelliera, Brunello Di Montalcino, Tuscany, IT	\$45	\$105	\$195
2016	Château Ducluzeau, Llistrac-Médoc, Bordeaux, FR	\$18	\$44	\$79
2020	Tenuta San Guido, Sassicaia, Tuscany, IT	\$85	\$225	\$395
2021	Maison La Berthaudes Chateaufeuf du Pape, Rhône, FR	\$22	\$50	\$95
2016	Chateau Lagrange, Bordeaux, FR	\$45	\$105	\$195
2021	Gaja, Ca' Marcanda, "Promis", Tuscany, IT	\$35	\$80	\$149
2000	Chateau Rauzan-Ségla, Bordeaux, FR	\$99	\$235	\$450
2018	Hickinbotham, Merlot, "The Revivalist", McLaren Vale, Aust	\$45	\$105	\$195
2022	Barter & Trade, Cabernet Sauvignon, WA	\$13	\$32	\$59
2018	Voces, Cabernet Sauvignon, Napa Valley, CA	\$35	\$80	\$149
2017	Gran Enemigo, Agrelo, Cabernet Franc, Mendoza, ARG	\$65	\$155	\$295
2019	The Mascot, Napa Valley, CA	\$85	\$205	\$395
2018	Jonata, Todos, Santa Ynez Valley, CA	\$29	\$65	\$125
2020	Early Mountain, Eluvium, VA	\$24	\$56	\$99
2017	Corte Adami, Amarone, Verona, IT	\$39	\$90	\$175
		<i>1/2 Glass</i>	<i>Glass</i>	<i>Bottle</i>
	<b>FORTIFIED / STICKIES</b>	<i>75ml</i>	<i>150ml</i>	<i>750ml</i>
Solera	Bodega Diez-Merito Manzanilla Victoria Seleccion, Sherry, SP	\$7	\$12	\$49
2014	Felsina, Vin Santo Del Chianti Classico, Tuscany, IT	\$25	\$45	\$105 (1/2 btl)
NV	Léberon, Vin Muté de Gascogne, Ambré, FR	\$25	\$45	\$195
1995	Château d'Yquem, Sauternes 1er Cru Supérieur, Bordeaux, FR	\$135	\$250	\$995
NV	Carmo Vinhos, 10 Year Old Verdelho, Maderia, Portugal	\$10	\$18	\$79
2003	Caves Messias, Colheita Port, Portugal	\$12	\$22	\$95