

WITH LOVE

valentina

TAPAS & WINE LOUNGE

Caviar Bumps

\$16 | Add Bubbles \$10

Cocktails

The Pink Panther

WEBER'S RANCH VODKA, PEAR,
PAMPLEMOUSSE

\$16

The Lychee Lovin Martini

HAIKEN LYCHEE VODKA, DRY
CURACAO & LIME

\$17

The Valentina

HENDRICKS & HOMEMADE JAM

\$16

Mouthy Mom's Spicy Margarita

LALO, PINEAPPLE & SPICY LIQUEUR

\$16

The Frenchy

EMPRESS GIN & PROSECCO

\$17

Penny's PB&J Old Fashion

SKREWBALL PB WHISKY,
BASIL HAYDEN, FONSECA BIN 27
PORT, HONEY SYRUP

\$17

Cupid's Cosmo

ABSOLUT CITRON, ST. GERMAIN
ELDEFLOWER

\$17

The Freaky Figgy

HENDRICKS, COINTREAU, FIG JAM

\$17

A Lustful Lemon Drop

WEBER RANCH VODKA, DRY
CURACAO, YUZO

\$17

A Baby Love's Amaretto Sour

SAGAMORE RYE WHISKY 93,
DISARONNO, DEMERARA SYRUP

\$17

Menu

Shareable Plates

Marinated Olives <i>Rosemary, Orange, Fennel V, NF, DF, GF</i>	\$5	Beef Empanadas <i>Braised Short Rib, Olives, Chimichurri NF, DF</i>	\$14
Patatas Bravas <i>Rosemary, Smoked Pepper Emulsion V, NF, DF, GF</i>	\$8	Deviled eggs w/ Korean Fried Chicken <i>Spanish Paprika, Gochujang, Hot Honey GF</i>	\$14
French Onion Dip <i>Crisp Onion Bits w/ Homemade Chips NF, GF available</i>	\$10	Meatballs <i>Marinara Braised, Parmesan w/ Toasted Garlic Sourdough NF, GF available</i>	\$14
Hummus <i>Garlic Confit Hummus w/ Focaccia & Crudite V, NF, DF, GF available</i>	\$12	Lollipop Chicken Bites <i>Five (5) per order Cajun Marinated w/ Mango Passionfruit BBQ NF, GF</i>	\$15
Whipped Ricotta <i>Red Chili Flakes, Mint, Honey w/ Toasted Sourdough NF, GF available</i>	\$12	Buffalo Cauliflower <i>Vegan Ranch, Cucumbers V, DF, GF</i>	\$18
Spring Burrata Salad <i>Sugar Snap Peas, Asparagus, Green Goddess V, NF, DF available, GF</i>	\$14	Burrata & Prosciutto <i>16 Month Prosciutto, Cherry Tomatoes w/ Balsamic Glaze NF, GF</i>	\$18
Skewers <i>Two (2) skewers per order</i> <ul style="list-style-type: none">• Chicken with Pineapple NF, DF, GF• Shrimp NF, DF, GF• Tofu V, NF available, DF, GF	\$12	Penny Sliders <i>Two (2) per order Bacon Jam, Red Onions, Pickles, Cheddar w/ French Fries NF, DF available</i>	\$19
Bolognese Fries <i>Beef & Pork Ragu, Pesto, Parmesan</i>	\$14	Spicy Steak Bites <i>Spicy Soy Glaze, Scallions, Garlic Sourdough NF, DF available</i>	\$19
Fried Calamari <i>Banana Peppers, Harissa Aioli NF, GF</i>	\$18		

Bruschetta Boards

Served on a board to share, your choice of

1 for \$10 | 2 for \$18 | 4 for \$34

GF Bread add \$1 per serving

- Ricotta, Dates & Pistachio
- Brie, Fig & Green Apples
- Warm Artichoke-Spinach
- Maple Glazed Bacon & Roasted Red Peppers
- Prosciutto & Pesto
- Burrata, Arugula & Tomato
- Avocado & Chili Crunch
- Chef Special

Cheese Plate

Served with Grapes, Membrillo, Giardiniera & Rosemary Crackers

Humboldt Fog | One Year Aged Gouda | Bleu D'Auvergne \$18
Add Mortadella & Prosciutto \$5

Menu

Pizza

Spicy Soppressata w/ Hot Honey	\$18
Margarita w/ Pesto	\$17
Mushroom w/Truffle Oil	\$18

Pasta Flights

\$21 | GF add \$2 per bowl
Pick 3

Cavatelli Amatriciana <i>Pancetta, spicy tomato sauce NF, DF</i>
Rigatoni al Pesto <i>Parmesan V</i>
Orecchiette Bolognese <i>NF</i>
Penne alla Vodka <i>Creamy Tomato Sauce, Basil V, NF</i>
Trofie Cacio e Pepe <i>V, NF</i>

Just For You

Hanger Steak	\$32
<i>Red Wine Demi Gglaze w/ Mashed Potatoes & Asparagus</i>	
Chopped Salad	\$17
<i>Cherry Tomatoes, Pickled Red Onion, Lemon Vinaigrette</i>	
<i>Add - Chicken, Shrimp or Tofu \$6</i>	
Pasta Entree	\$21
<i>Choice of Any Pasta from our Flights</i>	
<i>Add - Chicken, Shrimp or Tofu \$6</i>	

Kids Menu

Served with fries and choice of orange or apple juice

Cheese Quesadilla	\$10
Cheeseburger	\$10
Chicken Tenders	\$10

Desserts

Lava Cake w/ French Vanilla Ice Cream	\$12
Raspberry Cheesecake w/ Strawberry Coulis	\$12
Tiramisu	\$12
Vegan Ice Cream	\$10

Wine by the Glass

Red

Sangiovese - Di Majo Norante, <i>Molise, Italy</i>	\$15
Chianti - Fattoria Di Piazzano, <i>Tuscany, Italy</i>	\$15
Babera D'Asti-Damilano - Zero Sette, <i>Asti, Italy</i>	\$16
Cabernet Sauvignon - La Forge Estate, <i>Languedoc, France</i>	\$16
Cabernet Sauvignon - Sling & Spear, <i>Napa Valley, California</i>	\$23
Pinot Noir - Vignerons De Bel Air, <i>Bourgogne, France</i>	\$19
Pinot Noir - Pettygrove, <i>Willamette Valley, Oregon</i>	\$17
Bordeaux - Chateau Beauvillage, <i>Medoc, France</i>	\$18
Barolo - Perla Terra, <i>Piemonte, Italy</i>	\$24
Langhe Nebbiolo - G.D. Vajra, <i>Piedmonte, Italy</i>	\$17

White

Chardonnay - Skyshower, <i>Central Coast, California</i>	\$15
Chardonnay - Contesse Marlon, <i>Languedoc/Roussillon, France</i>	\$16
Pinot Grigio Vermintino-Arigoilas, <i>Costamolino, Sardegna, Italy</i>	\$15
Pinot Grigio - Vigneti Del Sole, <i>Veneto, Italy</i>	\$15
Sauvignon Blanc - Pouilly-Fume, <i>Loire Valley, France</i>	\$15
Sauvignon Blanc - Highlands, <i>New Zealand</i>	\$17
Sancerre - Marquis De Grandville, <i>Sancerre, France</i>	\$22
Chablis - Francois De Clesse, <i>Burgundy, France</i>	\$23
Moscato D'asti - G.D. Vajra, <i>Asti, Italy</i>	\$15

Sparkling

Spumante Bianco Extra Dry - Peperino, <i>Veneto, Italy</i>	\$15
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Rose

Love You Bunches - Stolpman Vineyards, <i>Central Coast, California</i>	\$15
Maz Caz, <i>Rhone Valley, France</i>	\$13

Wine List

Champagne

Rive Droite - Blanc Des Noirs Extra Brut, Champagne Gamet	\$115
Pierre Pallard - Les Parcelles Bouzy, Grand Cru Extra Brut	\$130
Remi Leroy - Brut Nature, Champagne	\$145
Vendemiaire - Blanc De Blanc 1er Cru Brut, Champagne Doyard	\$150

Whites

2025 Vietti Moscoto	\$58
2021 Bertagna Hautes Cotes De Nuits Chardonnay	\$75
2024 Marquis De Grandville Sancerre	\$80
2024 Dom Chatelain Sancerre	\$90
2023 Oliver Tricon Chablis	\$90

Italian Reds

2024 Castellare - Chianti Classico	\$75
2020 Altesino - Brunello Di Montalcino	\$125
2020 Vigna Soccorso, Enzo Tiezzi - Brunello Di Montalcino	\$125
2023 Damilano - Zero Sette - Barbera D'Asti	\$75
2021 G.D, Vajra Barolo Albe	\$95
2020 Damilano - Barolo Lecinguevigne	\$110
2020 Damilano - Barolo Cannubi	\$175

French Reds

2022 Chateau Briot - Bordeaux	\$69
2021 De Qvintvs - Saint Emilion	\$95
2021 Chateau Gloria - Bordeaux	\$118
2018 Chateau Meyney - Saint Estephe	\$120
2018 Chateau La Grave - Pomerol	\$125
2011 Chateau Hosanna - Pomerol	\$275

Domestic

2023 Pettygrove - Oregon Pinot Noir	\$69
2023 Sling & Spear - Napa Cabernet Sauvignon	\$85
2019 El Molino - Rutherford Chardonnay	\$110
2022 Barnett Vineyards - Cabernet Sauvignon - Spring Mountain	\$165