

1629

TAKEOUT MENU

Soups

Potato Leek Soup - \$8

Potato, shallots, cream, and Casa Rondeña Viognier with a nutmeg and chive garnish (GF)

French Onion Soup - \$8

Beef broth, sweet onion, gruyere, Casa Rondeña red and white wine, French herbs, croutons

12" Brick Oven Pizzas

Bee Sting - \$13

Pepperoni, Pecorino Romano, red pepper flakes, clover honey

Supremo - \$16

Shallots, mushrooms, green chile, Pepperoni

Mozzarella Pizza - \$8

Cheese pizza topped with herbs (V)

\$2 TOPPINGS:

Pepperoni, Mushrooms, Green Chile, Shallots, Roasted Garlic, Extra Cheese

\$1 FINISHERS:

Red Pepper Flakes, Pecorino Romano, Buffalo Sauce, Ranch Dressing, Blue Cheese Dressing, Clover Honey

BUILD YOUR OWN PIZZA KIT - \$8 + additional toppings

Gluten-free crust: +\$5

Boar's Head Artisan Sandwiches

Black Forest Turkey, London Port Roast Beef, or Virginia Ham - \$10

Shredded lettuce, tomato, onion, provolone cheese on a 6" sandwich roll (white balsamic vinaigrette and/or mayo optional)

Club - \$12

Shredded lettuce, tomato, cheddar, swiss, ham, turkey, bacon with white balsamic vinaigrette, on double-decker Texas toast

Reuben - \$12

Hot corned beef on Rye bread, swiss cheese, with imported sauerkraut and house-made thousand island dressing

Boar's Head Charcuterie Meats & Packages

Uncured Salame, Provolone, & Dark Chocolate Covered Raisins – \$8

Uncured Sopressata Picante & Mozzarella Rolls - \$6

Traditional Hummus & Pretzels – \$5

Uncured Genoa Salame, Provolone, & Dark Chocolate Covered Almonds – \$8

Prosciutto & Mozzarella Rolls - \$6

Roasted Red Pepper Hummus & Pretzels – \$5

HOURS: 3:00pm – 7:00pm, THURS – SUN
(505) 400-7525

BUNDLED DINNER PACKAGES

CHARCUTERIE PLATE: ANY 2 BOAR'S HEAD MEAT & CHEESE PACKAGES, OLIVES, & CRACKERS - \$18

BOTTLE OF LA COPINE* & BEE STING PIZZA - \$25

BOTTLE OF LA COPINE* & 2 TURKEY/ROAST BEEF/HAM SANDWICHES - \$30

*Any of our wines may be substituted for the La Copine for an adjusted price

	Bottle	Case 10% Discount
<u>2019 Viognier</u>	\$24	\$260
Though difficult to cultivate and vinify, when correctly done this Rhone varietal produces an irresistibly exotic and titillating essence. A bright, floral white wine expressing strong notes of pear, apricot and apple. Pairs well with salads.		
<u>2019 Serenade</u>	\$24	\$260
This off-dry blend of Riesling and Viognier is a soft and subtle wine with gently lingering notes of apricot and pineapple. 2.25% residual sugar.		
<u>2019 Merlot Rose</u>	\$24	\$260
A beloved French classic. Like a delicate flower, this wine will open up and bloom inside your mouth with its powerful watermelon and cherry complexities.		
<u>2019 La Copine</u>	\$23	\$248
This soft and fruity table red is made with Merlot, and just a hint of Viognier. Drinking slightly chilled enhances its powerful red berry notes.		
<u>2018 Meritage</u>	\$28	\$303
A best-seller for a quarter century! Old world in style; a beloved French classic. Bordeaux blend of Merlot, Cabernet Sauvignon and Cabernet Franc.		
<u>2017 1629</u>	\$38	\$410
A wine steeped in history, blended and named to honor the first vinifera plantings in North America which were right here in our beautiful state! Tempranillo, Syrah and Cabernet Sauvignon join to create a complex and full bodied wine which is bursting with character. Notes of plum and dark berries. Pairs especially well with spicy foods.		
<u>2017 Cabernet Franc</u>	\$38	\$410
It has been a quarter century since Casa Rondeña produced its first Cabernet Franc. Along the way, we've learned a few things. Earth tones, briarwood, dark fruit, forest floor, high desert sun.		
<u>2017 Syrah</u>	\$46	\$497
This opulent wine is full bodied and aged for twenty months in the finest French oak barrels. Soft tannins, rich, earthy and luscious, the way Syrah is meant to be.		
<u>2016 Animante</u>	\$46	\$497
Aged in French and American oak, this graceful and decadent port-style wine with notes of chocolate and rich plum will leave you sated and satisfied with its luxurious finish. Pairs wonderfully with dessert.		

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