

# THE 1917 WINE BAR — BISTRO

MENU CURATED BY CHEF JO DIJAMCO

WINES PAIRED BY SAN ANTONIO WINERY SOMMELIERS

## BRUNCH SATURDAYS & SUNDAYS

*Pairing Suggestion: Stella Rosa Gold V.S. Prosecco*

### THE 1917 AVOCADO TOAST

Avocado, Pickled Fresno Chiles, Marinated Heirloom Tomatoes, Pistachios, Sourdough Bread, Potato Salad, Mustard Vinaigrette

### CRÈME BRÛLÉE FRENCH TOAST

Crème Friache, Berries, Maple Syrup, Maple Sage Sausage, Scrambled Eggs

### QUICHE

Sausage, Pork Belly, Comte Cheese, Organic Brown Egg, Potato Salad, Mustard Vinaigrette

### SHORT RIB HASH

Poached Egg, Marble Potatoes, Heirloom Carrots, Pearl Onions, Braising Jus

## INSALATA SALADS

*Pairing Suggestion: San Simeon Sauvignon Blanc, Paso Robles*

Add Protein to Any Salad - Jidori Chicken 10 | Salmon 13

### GEM SALAD

Little Gem Lettuce, Butter Lettuce, Walnut, Dates, Onion, Gorgonzola Vinaigrette

### ARUGULA

Arugula, Red Onion, Candied Walnuts, Parmigiano Reggiano, Balsamic Vinaigrette

## ANTIPASTI SMALL PLATES

*Ask your server for wine pairing suggestions*

### TABLE BREAD

Aged Balsamic, Extra Virgin Olive Oil

### BRUSCHETTA

Heirloom Tomatoes, Pesto, Burrata, Aged Balsamic, Crostini

### RED & GOLD BEET SALAD

Heirloom Beets, Goat Cheese Foam, Walnuts, Toasted Quinoa, Walnut Dressing, Beet Vinaigrette

### SALUMI & FORMAGGI BOARD

Chef's Selection of Seasonal, Artisan Cheeses, Meats, Olives, Nuts, & Fruits  
\*Add Extra Crostini (5 slices) | 3.50

### MEATBALLS AL FORNO

Sugo di Pomidori, Whipped Ricotta, Basil Oil, Crostini

### BURRATA CLASSICA

Roasted Baby Heirloom Tomatoes, Pesto, Saba Syrup, Crostini

### BEEF TARTARE

Chervil, Chives, Organic Yolk, Fermented Kanzuri, Crostini

### NEW CALEDONIA BLUE PRAWNS

New Caledonia Blue Shrimp, Black Garlic Purée, Bagnetto Verde, Espelette Peppers

### PORK BELLY

House-Smoked Pork Belly, Gaunciale, Pickled Mustard Seed, Cherry Pork Sauce

### HAMACHI CRUDO

Yellowtail, Pickled Seasonal Fruit, Micro Arugula, Meyer Lemon Oil, Sauce Veirge

## PINSA PIZZA

*Pairing Suggestion: Any Pinsa with Santo Stefano Lambrusco or San Felice Chianti Classico*

### MARGHERITA

San Marzano Tomato Sauce, Mozzarella, Basil, Extra Virgin Olive Oil

### BURRATA

Passata di Pomodoro, Arugula, Taggiasche Olives, Extra Virgin Olive Oil

### FUNGHI

Wild Mushrooms, Mozzarella, Scamorza Affumicata, Truffle Sauce

### MORTADELLA

Stracciatella Cheese, Pistachio, Extra Virgin Olive Oil, Arugula

### SPECK

Smoked Prosciutto, San Marzano Tomato Sauce, Grilled Radicchio, Artichoke, Fior di Latte

## SECONDI LARGE PLATES

### ZITI TAGLIATI

Bone Marrow, Wild Mushroom, 24 Month Parmigiano Reggiano DOP, Calabrian Chili, Veal Jus

*Pairing Suggestion: San Simeon Viognier, Paso Robles*

### IBERICO PORK CHOP

Cider-Brined Pork Chop, Braised Red Cabbage, Pork Belly & Pistachio Relish

*Pairing Suggestion: Opaque Zinfandel, Paso Robles*

### BRASATO SHORT RIB & SMOKED PORK BELLY

Braised Short Rib, House-Smoked Pork Belly, Fingerling Potatoes, Heirloom Carrots, Braising Jus

*Pairing Suggestion: Opaque Malbec, Paso Robles*

### CHILEAN SEABASS

Imported Chilean Seabass, Celery Purée, Sicilian Pine Nut Relish, Lemon Thyme Beurre Blanc

*Pairing Suggestion: San Simeon Sauvignon Blanc, Paso Robles*

### ROASTED BONE MARROW & RIB EYE STEAK

Bordelaise Sauce

*Pairing Suggestion: San Simeon Cabernet Sauvignon, Paso Robles*

## DOLCI DESSERTS

*Pairing Suggestion: La Quinta Syrah Port*

### BLUEBERRY BRIOCHE BREAD PUDDING

Blueberry Coulis, Crème Anglaise, Chocolate Sauce

### CHOCOLATE TERRINE

Crème Anglaise, Roasted Pistachios



NO SPLIT CHECKS. 20% GRATUITY WILL BE ADDED FOR PARTIES OF 6 OR MORE

## WINE LIST



### WHITE / ROSÉ

<b>MADDALENA ROSÉ</b> Paso Robles	10	30
<b>MADDALENA PINOT GRIGIO</b> Monterey	10	30
<b>NIK WEIS RIESLING</b> Mosel	12	32
<b>SAN SIMEON SAUVIGNON BLANC</b> Paso Robles	12	32
<b>SAN SIMEON CHARDONNAY</b> Monterey	12	32
<b>SAN SIMEON VIOGNIER</b> Paso Robles	12	32

### RED

<b>SAN SIMEON CABERNET SAUVIGNON</b> Paso Robles	13	34
<b>SAN SIMEON PINOT NOIR</b> Monterey	13	34
<b>OPAQUE MALBEC</b> Paso Robles	14	36
<b>OPAQUE ZINFANDEL</b> Paso Robles	14	36
<b>RIBOLI FAMILY CABERNET SAUVIGNON</b> Napa Valley / Rutherford	20	60
<b>SAN SIMEON CABERNET SAUVIGNON RESERVE</b> Paso Robles	20	75
<b>SAN SIMEON STORMWATCH</b> Paso Robles	20	75

### SPARKLING

<b>STELLA ROSA SPARKLING CRANBERRY</b> Italy	10	30
<b>PROSECCO GOLD V.S., DOC</b> Italy	13	39
<b>PROSECCO ROSÉ V.S., DOC</b> Italy	13	39
<b>NOMINÉ-RENARD BRUT NV</b> France	18	60
<b>NOMINÉ-RENARD ROSE NV</b> France	18	60

### SEMI-SPARKLING

<b>STELLA ROSA</b> Assorted flavors		22
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## COCKTAILS



<b>ITALIAN SPRITZ</b> Signature Spritz Beverage, Prosecco, Orange Wheel Garnish	10
<b>SANGRIA</b> San Antonio Specialty Bodega Sangria, Orange Juice, Orange Wheel Garnish	12
<b>THE 1917</b> Stella Rosa Tropical Passion Brandy. Old-Fashioned Inspired.	16
<b>STRAWBERRY SMASH</b> Stella Rosa Tropical Passion Brandy, Muddled Strawberry, Basil, Cucumber, Strawberry Garnish	16
<b>PINEAPPLE BREEZE</b> Stella Rosa Tropical Passion Brandy, Pineapple Juice, Blue Curacao, Lime Juice, Pineapple Garnish	16
<b>SOL D'ORO</b> Stella Rosa Tropical Passion Brandy, Pineapple Juice, Lime Juice, Agave, Muddled Jalapeño, Chamoy Drizzle	16
<b>MIJITO</b> Stella Rosa Tropical Passion Brandy, Lime Juice, Agave, Muddled Mint, Lime Wheel Garnish	16
<b>LEMON DROP MARTINI</b> Stella Rosa Tropical Passion Brandy, Lemon Juice, Fresh Squeezed Orange Juice, Agave	16
<b>CASABLANCA</b> Stella Rosa Smooth Black Brandy, Stella Rosa Lemon Lime, Coca Cola, Angostura Bitters	16
<b>PEACH BELLINI</b> Stella Rosa Gold V.S. Prosecco, Peach Extract	16

# BEER

<b>805, FIRESTONE WALKER</b> American Ale · 16oz	12
<b>PERONI, NASTRO AZZURRO</b> Italian Lager · 16oz	12

# NON-ALCOHOLIC BEVERAGES

<b>STELLA ROSA NON-ALCOHOLIC SPARKLING</b> Bottle of Tropical Mango, Lemon-Lime or Cranberry	16
<b>BOTTLED SODA</b> Coca Cola	5
<b>SOFT BEVERAGES</b> Low Sugar Iced Tea or Lemonade	4
<b>PELLEGRINO</b> Sparkling Water	5
<b>AQUA DI PANNA</b> Still Water	4

# BOOK YOUR HOSTED WINE TASTING



EXPERIENCE CALIFORNIA AND ITALIAN WINE COUNTRY WITHOUT LEAVING LA, AT THE 1917 WINE BAR & BISTRO. JOIN US FOR A HOSTED WINE TASTING WHERE YOU'LL ENJOY HANDPICKED SELECTIONS OF AWARD-WINNING WINES FROM OUR ESTATE VINEYARDS IN CALIFORNIA AS WELL AS OUR IMPORTED SPARKLING WINES FROM ITALY.

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\$15 CORKAGE FEE  
MENU IS SUBJECT TO CHANGE. NO SPLIT CHECKS.