



## CHEESE & SALAMI BOARDS

### Gourmet Cheese Board

chefs choice, selection changes regularly. includes crackers, house made bread, mixed nuts and raisins

3 choices- 14

5 choices- 19

### Charcuterie Board \$17

chef's choice changes nightly. includes house made bread, whole grain mustard, mixed nuts.

### Salami & Cheese Board \$26

chefs choice, three cheeses and three meats

## SNACKS + SIDES

(Selection may vary nightly)

### House Bread & Burrata 10

house baked bread, pesto, roasted tomato, cucumber

### Oven Charred Spicy Cauliflower 9

tricolor cauliflower, parmesan, garlic, calabrian chili oil

### Frites With Three Dips 6

truffle ketchup, ketchup, spicy aioli

### Oven Blackened Brussels Sprouts 10

house pancetta, garlic, olive oil, balsamic reduction

### Olives 6

blend of 8 olives.

## SEASONAL PLATES

\*Check Board For Daily Specials

## BRUSCHETTA

### Fig & Date 12

whipped goat cheese, fig jam, dates, balsamic reduction

### Traditional 12

grape tomatoes, basil, garlic, olive oil, balsamic reduction

### Daily Special 12

See our chalkboard

\*each order is 3 pieces

\*individual \$5

## SMALL PLATES

### Short Rib Tacos 14

guacamole, pickled red onions, cotija cheese, cilantro

### Oven Roasted Meatballs 13

wood fired meatballs, red wine tomato sauce, mozzarella, parmesan, house bread

### Truffled Mushrooms & Polenta 14

roasted mushrooms, balsamic glaze

### Fish Tacos 13

mahi mahi, guacamole, cabbage, cilantro cream

### Wings 11

sriracha honey sauce, house ranch

### Roasted Tomato Soup 8

wood fire roasted tomato, housemade garlic crouton, olive oil

### House Made 5 Cheese Ravioli 15

100% Semolina flower, organic tomato sauce, cream

## GREENS

House Salad 7

Arugula Salad 12

crispy shallots, percorino romano,  
parmesan reggiano, red wine  
vinaigrette

Not So Chopped Salad (For 2) 16

jidori chicken, salami, provolone,  
cherry tomato, red onion, herb  
croutons, red wine vinaigrette

Baby Kale Salad 13

baby kale, asian pear, goat cheese,  
pistachio, sherry vinaigrette

Farro Salad 13

cherry tomato, pistachio, radish, mint,  
arugula, pecorino, lemon, EVOO

## LARGE PLATES

Wine Gallery Burger 16

1/2 lbs beef patty, smoked cheddar,  
balsamic roasted onions, ketchup,  
mayo, arugula, sesame potato bun &  
frites

ADD BACON 2

Braised Short Ribs 26

polenta, seasonal vegetable, demi glace

Steak Frites 26

12oz prime flat iron, herbed frites,  
demi glace

Pan Seared U10 Scallops 18

seasonal risotto, seasonal vegetable,  
pomegranate gastrique

Oven Roasted Jidori Chicken 23

jidori chicken breast, pesto, farro,  
balsamic gastrique

## WOOD FIRE PIZZAS

Margherita 16

house made mozzarella, organic tomato  
sauce, basil, tomato, olive oil

Four Cheese 17

house made mozzarella, organic tomato  
sauce, parmesan, pecorino, provolone

Fungus 18

house made mozzarella, goat cheese,  
truffle oil, mushroom, garlic, shallot

Sausage 18

house made mozzarella, parmesan,  
organic tomato sauce, fennel sausage,  
caramelized fennel and onion

Calabrese 17

organic tomato sauce, house made  
mozzarella, parmesan, oregano,  
calabrese salami

Veggie 18

organic tomato sauce, peppers, tomato,  
red onion, mushroom, garlic,  
mozzarella

Soppressata, Olives & Peppers 18

organic tomato sauce, mozzarella,  
pecorino, oregano, spicy cherry pep-  
pers, garlic, castelvetrano olive

Peppers, Mushroom & Sausage 18

house made mozzarella, provolone,  
organic tomato sauce, parsley

\*Additional Veggie \$2

\*Additional Meat \$3

\*Add an Egg \$2

\*Substitute Goat Cheese Add \$3

# DESSERT

Chocolate Brownie 8  
housemade vanilla ice cream

Baked Apple Crumble 8  
housemade vanilla ice cream

# BEVERAGES

Pelegrino 500ml 3.5 1L 8  
Soda 3.5

# DRAFT BEERS

		Alc	IBU
Oskar Blues Mama's Little Yella Pils	7	5.3%	35
longmont, colorado			
Smog City Amarilla Gorilla IPA	8	6.8%	70
torrance, california			
Avery Ellie's Brown Ale	7	5.5%	24
boulder, colorado			
Laguna Beach Brewery Horse Thief Imperial Lager	8	5.6%	65
laguna Beach, california			
Pizza Port Pale Ale	7	5.4%	28
san clemente, ca			
Cigar City Jailai IPA	8	7.5%	75
tampa, florida			

We are excited to bring our concept and passion for great wine and food to Laguna Beach. Our goal is to give locals and visitors alike a place to relax and enjoy the area's one-of-a-kind charm in a warm and comfortable setting.



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Wine Gallery Bar & Kitchen

**WINE GALLERY**  
WINE BAR & KITCHEN

Sun-Weds 430-9:30 PM Thurs-Sat 430-11 PM  
1833 South Coast Hwy #110 Laguna Beach, CA 92651 tel: 949.715.8744

[winegallerylaguna.com](http://winegallerylaguna.com)