

WELCOME

to Davis Wine Bar

SHOP - EAT - DRINK

Every Day

BY THE GLASS

40 whites, reds, sparkling, curiosities, beers, cidres to discover and to revel in.

BY THE BOTTLE

Browse our hand selected bottles from around the world, ask for us to open any that you may desire.

TAKE A FLIGHT

Four 2.5oz. wines.

Curated for the week.

20% off *these* bottle selections to-go.

TO GO: ALL BOTTLES - 15% OFF

Find that office and birthday gift, cellar or dinner wine. We love to help!

Wednesdays

AGGIE WEDNESDAYS

UCD student and faculty
enjoy 10% off *everything: all day*
(proof of ID)

Saturdays

LIVE MUSIC

(returning late September)

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tour our **KITCHEN**

to nibble

HOUSE ROASTED NUTS - 7

BLACK TRUFFLE CHIPS - 6

MIXED GREEK OLIVES - 8

to share

ANTIPASTO SKEWERS - 14

Loaded with artichoke hearts, cheese tortellini, salami, mozzarella, green olives and cherry tomato, with pesto

SPINACH AND ARTICHOKE DIP - 19

A made-to-order, luscious & rich dip, served with tortilla chips. *Please allow 15 minutes bake time*

CHEESE PLATE -19

Three cheeses du jour, paired with roasted nuts, fruits, cornichon, fig jam & crackers

CHARCUTERIE PLATE -19

Selection of cured meats paired with roasted nuts, fruit, cornichon, mustard & baguette

CHEESE AND CHARCUTERIE PLATE - 38

Curated artisanal cheese & charcuterie, paired with roasted nuts, fruits, cornichon, mustard & fig jam, crackers & baguette

HUMMUS PLATE - 20

Housemade hummus, mahammara & warm pita, crunchy vegetables, paired with feta cheese & olives

DUCK RILLETES - 14

A delectable spread served with freshly toasted baguette and cornichon

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CHILLED

wine by the glass

PICPOUL -13

de Pinet, M. de Gassac, Languedoc, France 2020
briny, melon, citrus, zesty, crisp

REISLING -14

Bruno, Karthäuserhof, Mosel, Germany 2019
flint, smoke, steely tingling and zippy, grapefruit, lime

PINOT BLANC -14

Gutswein, W. Stempel, Rheinhessen, Germany 2020
light yellow, apple, pear, quince, acidity, very dry

SAUVIGNON BLANC -16

D. des Viueux Pruniers, ancerre, Loire, France, 2021
slate, chalk, melon, citrus, firm acidity, rich with snap

SAUVIGNON BLANC (Napa) -15

Gamble, Yountville Napa, CA 2021
pineapple, peach, lemon tart, honeycomb, expressive

ARNEIS -14

Monticelli, Roero, Piemonte, Italy 2018
white peach, orange blossom, mandarin, marzipan, long

CHARDONNAY -17

English Hill Vineyard, Bohème, Sonoma Coast, CA 2016
golden, saline, guava, blood orange, lilac, youthful

CHARDONNAY -15

Mâcon-Villages, Albert Bichot, Bourgogne, France 2019
acacia, honeysuckle, lively, floral, refreshing

ROSÉ (grenache) -13

M. Chapoutier, Rhône, France 2020
light cherry, bitter orange, rose petal, fresh, dry-er

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RED

wine by the glass

PINOT NOIR -20

*Suacci Vineyard, Bailarin, Russian River, CA 2017
blackberry, bramble, vanilla, toasty, invigorating*

PINOT NOIR -16

*Secret de Famille, A. Bichot, Bourgogne, France 2017
black currant, soft, silky, delicate, perfumed*

RIOJA -14

*Reserva, Coto de Imaz, Rioja, Spain 2016
powerful, complex, fleshy, ripe red fruits, cocoa, acidity*

GRENACHE (blend) -21

*Télégramme, Télégraphe, Châteauneuf-du-Pape, France 2019
berry bramble, cassis, wild herbs, refined, dense, plush tannins*

TEROLDEGO -14

*I Dossi, Roeno, della Vallagarina, Trentino, Italy 2018
juicy blueberry, cherry, marjoram, refreshing acidity*

ZINFANDEL (blend) -15

*Alloy, Element 79, Lodi, CA 2018
leather, blueberry, currant, violet petals, bright, youthful*

MALBEC -20

*Red Schooner, Caymus, Napa, CA Voyage 9
dense, dark, supple, ripe plum, cherry, oak, soft tannins*

CABERNET SAUVIGNON -20

*Tilth, Driscoll Wine Co., Napa Valley, CA 2019
dark berries, spice, leather, tobacco, chocolate, silky*

PETTIT SYRAH (blend) -15

*The Boss, Turkovich, Winters, CA 2019
anise, butterscotch, hazelnut, boysenberry, dark, balanced*

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SPARKLING

wine by the glass

MOSCATO D'ASTI -14

G.D. Vajra, Piemonte, Italy 2021

SPARKLING ROSÉ -14

Canella, Veneto, Italy 2020

PROSECCO -14

Benvolio, Veneto, Italy 2020

CRÉMANT de BOURGOGNE (half bottle) -22

Bailly Lapierre, Bourgogne, France

CIDRE (full bottle) -30

Brut Tendrè (apple), E. Bordelet, Normandy, France 2018

or

L'Authentique (pear), E. Bordelet, Normandy, France 2018

BEER

by the glass

AZTEC LAGER

La Fuerza, Berryessa Brewing, Winters CA - 8

IPA

The House, Berryessa Brewing, Winters, CA - 8

DIPA

Double Tap, Berryessa Brewing, Winters, CA - 8

PALE ALE

Sure-Footed Mountain Bachelor, Dunloe Brewing, Davis - 8

SOUR

California Hello, Dunloe Brewing, Davis - 8

RICE LAGER

Dunnies Light, Dunloe Brewing, Davis - 8

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wine by the glass

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in the mood for
CURIOSITIES

PORT FLIGHT - 43

delight in any three of your choosing

PORT - 16

- Tawny, 10yr.
- Tawny, 20yr.
- Ruby, Vintage
- Ruby, Quinta de Cavadinha
- Ruby, Cabernet (napa)

TOKAJI - 20

5 Puttonyes Azu', Royal Tokaji, Hungary 2016

SAUTERNES - 15

Emotions, De la Tour Blanche, Bordeaux, France 2018

VIN SANTO - 18

Borgo Scopeto, Chianti, Italy 2010

VIN JAUNE - 20

D. Maire & Fils, Arbois, France 2010

CHINATO - 14

G.D. Vajra, Piedmonte, Italy

UNDERBERG -5

digestif from Germany

SAKE- 12

Junmai Gaiginjo, SOGOOD, Oregon 2018

MOSCATO (blanco or rubino) -14

Salt of the Earth, Madera, CA 2019

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