

Wine Flights

White Flight \$25

2022 Picpoul, 2020 Chardonnay, 2021 Blanc, 2021 Grenache Blanc

Mixed Flight \$30

2022 Picpoul, 2020 Chardonnay, 2017 Syrah, 2017 Petit Verdot

Red Flight \$40

Solera Style Red Blend, 2017 Rouge, 2017 Syrah, 2017 Petit Verdot

Mystery Flight \$30

Two Whites, Two Reds Instructions For Step by Step Evaluation of Wines Blind

Wine by the Glass

White Wines \$14

2020 Chardonnay, 2021 Blanc, 2021 Grenache Blanc, 2022 Picpoul

Red Wines \$20

Solera Red Blend, 2017 Petit Verdot, Syrah or Rouge

Bottles to Share or Take Home

Muret-Gaston

2022 Picpoul \$32

2021 Grenache Blanc \$32

2021 Blanc \$32 (Roussanne, Marsanne, Viognier, Grenache Blanc, Picpoul)

2020 Chardonnay \$35

2016 Heart of the Hill Cabernet Sauvignon \$100

2017 Olsen Estates Petit Verdot \$50

2017 Edythe May Vineyard Syrah \$50

2017 Rouge (63% Syrah 27% Cinsault) Available Chilled \$50

Solera Style Red Blend \$50

2018 Touriga Nacional -Wine Club Only (500mL) \$50



Bottle Selection

Purple Star Wines

2021 Sauvignon Blanc \$20

2022 Riesling \$20

2022 Rosé \$20

2016 Cabernet Sauvignon \$30

2016 Syrah \$30

2019 Malbec \$30

Beer and Sparkling Water

Sparkling Mineral Water \$3 Kronenbourg 1664 or Blanc \$8 Le Village Sparkling Pink Lemonade \$4

Champagne and Cidre

Le Brun Brut Cidre de Bretagne \$20 François Montand Brut Blanc de Blancs \$25 Pierre Moncuit Grand Cru Brut Blanc de Blancs \$65

Experimental Flights

Chocolate Flight \$10

Pair this assortment of Chukar Cherries with red wines

Mixologist Flight \$10

Experiment with this flight of shrubs from Girl Meets Dirt to create your own Champagne-based drinks or Sparkling water

Suggested Snack Boards

Regular \$45

Crackers, Farm House Cheddar, Spoon Preserves, Pickle Skewers, Olives

Deluxe \$71

Warm Baguette, Butter, Brie, Garlic Salad, Jamón Serrano



Build Your Own Charcuterie Board

Breads

Mini Baguette \$6

Warm Baguette from Ethos Bakery

Croccantini Crackers \$5

Lightly seasoned with sea salt and olive oil.

Savory Olive Oil Tortas (6) \$11

Crisp and delicate crackers individually wrapped, topped with sesame seeds and sea salt.

Spreads

Salted Butter \$3

Beurre De Baratte - Isigny Ste Mere Salted Butter from Normandy - 2oz Ramakin

Olive Oil and Balsamic Vinegar \$3

Extra Virgin Olive Oil and Aged Balsamic from Sardinia - 1.5oz each

Seasonal Preserves \$10

Girl Meets Dirt Spoon Preserves

Tomato Jam by Girl Meets Dirt \$3 or \$16

Heirloom tomatoes, cane sugar, lemon zest and sea salt - 1oz or 7.75oz

Nuts - Olives - Pickles

Spanish Mixed Nuts \$4

Valencia almonds, fava beans, corn kernels and chickpeas.

French Olive Cocktail Mix \$6

Unpitted green, pink and black olives with lupini beans and bell peppers.

Marcona Almonds with Rosemary \$10

Rich, crunchy Marcona almonds with fresh rosemary leaves.

Banderillas Spicy Pickle Skewers \$11

Onions, olives, peppers and pickles - Tangy with a touch of spice.

Sweet White Garlic \$14

Mild, sweet and crisp. Marinated in vinegar and olive oil.

Pickled Garlic Salad \$14

Crunchy sweet garlic with mild peppers, capers and fresh herbs.

Roasted Artichokes \$16

Nutty and naturally sweet. Packed in San Giuliano Extra Virgen olive oil.

Seasonal - Bowl of Chilled Gazpacho Andaluz \$4



Meats

Salami \$14

French style salami seasoned with fresh garlic and cracked black pepper.

Jamón Serrano \$18

Traditional dry cured ham loin from Spain.

Buckboard Bacon \$24

Uncured smoked pork shoulder marinated in brown sugar.

Summer Sausage \$14

Classic Sausage seasoned with mustard seed, paprika and spices.

Fiscallini Farmstead Cheeses

San Joaquin Gold \$14

Parmesean style cheese with complex flavors/aromas; Buttery, intense, nutty. Suggested Pairing - French Creek Vineyard Chardonnay

Farm House Cheddar \$13

Suggested Pairing - Red Mountain Red Blend

Habañero Cheddar \$13

Suggested Pairing - Boushey Vineyard Blanc

Truffle Cheddar \$15

Suggested Pairing - Edythe Mae Vineyard Syrah

Imported Cheeses

Coulommiers Rouzaire Brie \$30

Handcrafted in Meaux, France. It is a distinctively soft cheese, encased in a covering of white skin, scattered with reddish pigments, with a light hazelnut flavor. Suggested Pairing - Boushey Vineyard Blanc

Germain Triple Cream \$25

Crafted in the Champagne region of Northeastern France. It reveals a gooey and creamy center with a delicate buttery texture and a mild indulgent flavor.

Suggested Pairing: Olsen Petit Verdot

Monte Vega Manchego DOC \$20

From the La Mancha region of Spain. Semi-firm with mild acidity, buttery mouthfeel and slight nuttiness on the finish. Suggested Pairing: Picpoul



From the Sea

Alaskan Wild Sockeye - Smoked or Lemon Pepper \$18 Lightly brined and hot smoked Sockeye Salmon.

Galician Mussels - Lemon Caper or Sofrito \$10 Seasoned with lemon and capers or aromatic vegetables, sherry and Spanish paprika.

Ortiz Bonito Tuna \$13

Line caught in the Cantabrian Sea, hand packed in olive oil.

Line Caught White Tuna Belly Fillets \$21

From Galicia, buttery and tender, hand cut and packed in olive oil.

Octopus in Galician Sauce \$17

Tender Galician octopus hand packed in olive oil and lightly salted.

Eels \$71

Mild baby eels packed in olive oil with a touch of red pepper.

Barnacles \$38

Briny and fresh with a taste between a lobster and a clam.

Clams \$81

Distinctive, delicious clams native to the cool waters of Galicia.

Cockles \$41

Tiny clams brimming with the taste of the sea.

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