

WINE GALLERY

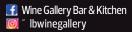
- e Wine Gallery has a unique, casual vibe that will make you feel right at home. If you want to go where the locals go in Laguna Beach, this is the place.
- e wine selection is amazing, including over 25 wines by the glass and our own line of wines called Mile 216. Our menu is built around a wood-fired oven, from small plates to fantastic pizza to charcuterie boards, hangar steaks and scallops. Best of all, the friendly sta, will welcome you with open arms and a warm smile. Enjoy live music a few times a week and special wine dinners and tastings on a regular basis. Its also the perfect spot for corporate meetings, client dinners and private parties.

ADDRESS

1833 South Coast Hwy #110 Laguna Beach, CA 949-715-8744 winegallerylaguna.com

HOURS

DAILY: 4:30 pm -close HAPPY HOUR: MON-SAT: 4:30 -6:30 pm





CHEESE & SALAMI BOARDS

GOURMET CHEESE BOARD 14/19 chefs choice, selection changes regularly. includes crackers, house made bread, mixed nuts and raisins. 3 or 5 choices

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

SALAMI & CHEESE BOARD chefs choice, three cheeses and three meats

SNACKS + SIDES

HOUSE BREAD & BURRATA house baked bread, pesto, roasted tomato, cucumber

FRITES WITH THREE DIPS tru e ketchup, ketchup, spicy aioli

OVEN BLACKENED BRUSSELS SPROUTS house pancetta, garlic, olive oil, balsamic reduction

BRUSCHETTA

FIG & DATE

whipped goat cheese, fig jam, dates, balsamic reduction

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

SMALL PLATES

SHORT RIB TACOS

guacamole, pickled red onions, cotija cheese, cilantro

OVEN ROASTED MEATBALLS

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

TRUFFLED MUSHROOMS & POLENTA

roasted mushrooms, balsamic glaze

FISH TACOS

mahi mahi, guacamole, cabbage, cilantro cream

WINGS

sriracha honey sauce, house ranch

HOUSE MADE 5 CHEESE RAVIOLI

100% semolina flower, organic tomato sauce, cream

GREENS

17

26

10

14

15

ARUGULA SALAD	12
crispy shallots, pecorino romano, parmesan reggiano,	
red wine vinaigrette	

16

16

26

23

18

NOT SO CHOPPED SALAD "FOR 2" 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

LARGE PLATES

	WINE GALLERY BURGER
6	1/2 lbs beef patty, smoked cheddar, balsamic roasted
	onions ketchun mayo arugula sesame notato hun & frites

BRAISED SHORT RIBS 10 polenta, seasonal vegetable, demi glace

STEAK FRITES 26 12oz prime flat iron, herbed frites, demi glace

12 PAN SEARED U10 SCALLOPS 18 seasonal risotto, seasonal vegetable, pomegranate gastrique

12 OVEN ROASTED JIDORI CHICKEN jidori chicken breast, pesto, farro, balsamic gastrique

WOOD FIRE PIZZAS

14 house made mozzarella, goat cheese, tru e oil,

mushroom, garlic, shallot 13 SAUSAGE

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

18 organic tomato sauce, peppers, tomato, red onion, 13 mushroom, garlic, mozzarella

SOPPRESSATA, OLIVES & PEPPERS 18 11 organic tomato sauce, mozzarella, pecorino, oregano,

spicy cherry peppers, garlic, castelvetrano olive PEPPERS, MUSHROOM & SAUSAGE 18 house made mozzarella, provolone, organic

tomato sauce, parsley