



## WINE GALLERY

The 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.

The 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 staff 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. It's 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

Wine Gallery Bar & Kitchen  
 lbwinegallery



## CHEESE & SALAMI BOARDS

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

**CHARCUTERIE BOARD** 17  
chef's choice changes nightly. includes house made bread, whole grain mustard, mixed nuts

**SALAMI & CHEESE BOARD** 26  
chef's choice, three cheeses and three meats

## SNACKS + SIDES

**HOUSE BREAD & BURRATA** 10  
house baked bread, pesto, roasted tomato, cucumber

**FRITES WITH THREE DIPS** 6  
truffle ketchup, ketchup, spicy aioli

**OVEN BLACKENED BRUSSELS SPROUTS** 10  
house pancetta, garlic, olive oil, balsamic reduction

## BRUSCHETTA

**FIG & DATE** 12  
whipped goat cheese, fig jam, dates, balsamic reduction

**TRADITIONAL** 12  
grape tomatoes, basil, garlic, olive oil, balsamic reduction

## 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

**HOUSE MADE 5 CHEESE RAVIOLI** 15  
100% semolina flour, organic tomato sauce, cream

## GREENS

**ARUGULA SALAD** 12  
crispy shallots, pecorino 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

## LARGE PLATES

**WINE GALLERY BURGER** 16  
1/2 lbs beef patty, smoked cheddar, balsamic roasted onions, ketchup, mayo, arugula, sesame potato bun & frites

**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

**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

**VEGGIE** 18  
organic tomato sauce, peppers, tomato, red onion, mushroom, garlic, mozzarella

**SOPPRESSATA, OLIVES & PEPPERS** 18  
organic tomato sauce, mozzarella, pecorino, oregano, spicy cherry peppers, garlic, castelvetro olive

**PEPPERS, MUSHROOM & SAUSAGE** 18  
house made mozzarella, provolone, organic tomato sauce, parsley