



DIVIN

WINE BAR

FROMAGES

SINGLE \$14 | TRIO \$32

Brie | creamy and elegant

Comté | nutty, aged perfection

Camembert | soft, earthy indulgence

Manchego | rich, buttery Spanish classic

Taleggio | Creamy and aromatic,
buttery notes

Fresh Goat Cheese | drizzled in extra virgin
olive oil

Gorgonzola | bold complexity with a
creamy finish and smooth texture

Or indulge in our daily chef's selection

CHARCUTERIES

SINGLE \$15 | TRIO \$39

Saucisson Sec | rustic dry-cured sausage

Pâté de Campagne | classic French
country terrine

Chorizo d'Espagne | mild curred
Spanish sausage

Chiffonnade de Jambon Cru | cured ham

Coppa | aged italian cured pork shoulder

COMBO DIVIN

3 FROMAGES + 3 CHARCUTERIES \$65

A perfect pairing.

SALADES

Kale | kale, roasted butternut squash,
crumbled feta, toasted pecans, sliced
apples, maple Dijon dressing 18
add chicken +6

Endives | endives, gorgonzola, sliced
pears, toasted walnuts, honey mustard
dressing 18

TO SHARE (*or not*)

Olives Provençales | Mediterranean
olives, olive oil & herbes de Provence 9

Hummus | with olive oil and side of
warm pita 12

Meatballs | tender beef meatballs, marinara
sauce, touch of parmesan 16

Oven-Roasted Camembert | drizzled
with honey 24

Burrata | fresh creamy burrata, heirloom
tomatoes, drizzle balsamic 21

Tartines

Brie and Honey | melted brie & honey
on toasted sourdough 18

Autumn Harvest | roasted butternut squash,
stracciatella, toasted pecans, maple drizzle
on toasted sourdough 19

Stracciatella Mixed Heirloom Tomatoes |
burrata filling, truffle balsamic glaze on
toasted sourdough 18

CLASSIQUES

Escargots à l'Ail | Burgundy snails baked
in garlic-parsley butter 19

Tarte Flambée | Alsatian flatbread with
bacon, onions, crème fraîche and
swiss cheese 22

Mac & Cheese au Comté | elbow pasta
in molten comté 19 | *add jambon cuit + 5*

Soupe à l'Oignon Gratinée | French
onion soup with melted gruyère 16

Honey Mustard Chicken & Avocado |
sourdough bread panini, tomatoes home-
made honey mustard 21 | *add egg +3*

Tuna Tartare | fresh tuna, sesame
oil, avocado 22

Shrimp à la Provençale | sautéed shrimp
in a garlic, tomato & white wine sauce 20

DESSERTS

Moelleux au Chocolat | molten
chocolate cake, whipped cream 14

Crème Brûlée | silky custard, crackling
caramel top 14

Consuming of raw or undercooked meats, poultry; seafood, shellfish, or eggs may increase your risk to foodborne illness.

LA CARTE DES VINS

APERITIFS

Classic Spritz 16
Kir Royal 16
Beer Kronenbourg (*lager*) 9

NO ABV

Sparkling Wine Vinada 16
Beer Estrela Galicia 9
Coke, Diet Coke 5

WINE O’CLOCK

Uncork. Unwind. Repeat.

4-6PM | \$10 GLASS —
\$40 BOTTLE
from our selection

10PM-CLOSE | 25% OFF
any bottle of wine

WHITE

GLASS | BOTTLE

Alsace

Pinot Blanc Trimbach (*organic*) 16 | 64
Riesling Hunawihr 18 | 72

Bordeaux

Château de Hartes 16 | 64

Bourgogne

Chablis François de Clesse 20 | 80

Languedoc

Picpoul La Chapelle du Bastion 17 | 68

Loire

Sancerre Marquis De Granville 20 | 80

Pays D'Oc

Viognier Brotte 17 | 68

Rhone

Ch. De Campuget 16 | 64

Italy

Pinot Grigio Tavo 14 | 56

Portugal

Vinho Verde Lyma 17 | 68

RED

Beaujolais

Claire Laroche 16 | 64

Bordeaux

Haut-Médoc Baulieu 17 | 68

Montagne Saint-Emilion

Tuileries-Plaisance 18 | 72

Lalande-de-Pomerol Ch.
du Rosaire 20 | 80

Bourgogne

Coteaux Bourguignons

Sarments 17 | 68

Hautes Cotes de Nuits 22 | 88

Languedoc

Ch. Cesseras Cuvée Olicr 16 | 64

Loire

Saumur Les Pouches 18 | 72

Rhone

Côtes du Rhône Les Capistelles 18 | 72

Chateauneuf-du-Pape Père
Caboche 25 | 100

Sud-Ouest

Malbec Ch. Haute-Borie 16 | 64

Portugal

Vila Santa Colheita 17 | 68

ORANGE

When life gives you Oranges
(*natural*) 16 | 64

Slovenia

Krasno Maceration (*natural*) 18 | 72

ROSE

Cotes de Provence 17 | 68

WHITE

BOTTLES

Alsace

Pinot Gris Reserve Willm 2024 80

Riesling Grand Cru Kirchberg
de Barr 2023 95

Bourgogne

Mâcon-Villages Mancey 2023 75

H.Côtes De Nuits Cave des H. Côtes 90

Pouilly-Fuissé Domaine Seve 2023 115

Loire

Anjou les Logis de Bray 2024 75

Touraine François Chidaine 2024
(*organic*) 80

Pouilly-Fumé D. des
Rabichattes 2017 95

Rhone

Côtes du Rhône Becassonne 2019 80

Savoie

Chignin-Bergeron Les
Divolettes 2024 75

RED

Beaujolais/Bourgogne

Morgon Côte du Py 2023 85

H.Côtes de Beaune Cave des
H.Côtes 2024 100

Bordeaux

Pauillac Charles Beylot 2018 85

Saint-Julien Moulin de la
Bridane 2022 95

Saint-Emilion Divin De Corbin 2021 90

Saint-Estèphe Ch. Grand
Chemin 2020 90

Margaux Ch. Siran S de Siran 2022 100

Languedoc

Domaine Lafage Cuvée
Nicolas 2023 80

Loire

Chinon Les Picasses 2019 (*organic*) 85

Rhone

Chateauneuf-du-Pape
La Serriere 2022 100

Crozes-Hermitage La Rollande 2024 90

BUBBLES

GLASS | BOTTLE

Sparkling Brut Francois Fouché 17 | 70

Pet Nat Aqui (*natural*) 18 | 72

Crémant de Loire Brut
Rosé Petite Marquise 20 | 80

Champagne M. Haslinger
& Fils 30 | 120