



# 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 cured Spanish sausage

**Jambon Cru (Prosciutto)** | cured ham

**Coppa** | aged Italian cured pork shoulder

### COMBO DIVIN

3 FROMAGES + 3 CHARCUTERIES 65

*A perfect pairing.*

### SALADES

**Kale** | kale, roasted butternut squash, toasted pecans, sliced apples, maple and Dijon dressing 19  
*add chicken +3*

**Endives** | endives, blue cheese, sliced pears, toasted walnuts, honey mustard dressing 18

### TO SHARE (*or not*)

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

**Mixed Nuts** | assortment of roasted nuts with Espelette pepper 9

**Hummus** | with olive oil and side of warm pita 11

**Burrata** | fresh creamy burrata, heirloom tomatoes, house made pesto, balsamic 21

**Tartine de Brie** | melted brie & honey on toasted sourdough 19

**Tartine de Saison** | sourdough bread, goat cheese, roasted butternut squash, walnuts, maple drizzle 17

### CLASSIQUES

**Escargots à l'Ail** | Burgundy snails baked in garlic-parsley butter 18

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

**Mac & Cheese au Comté** | elbow pasta in molten Comté 19  
*add Jambon Cuit +3*

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

**Honey Mustard Chicken & Avocado** | sourdough bread sandwich, melted swiss cheese, tomatoes & homemade honey-mustard 21  
*add egg +2*

**Tuna Tartare** | fresh tuna, sesame oil, avocado 21

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

### DESSERTS

**Moelleux au Chocolat** | molten chocolate cake, whipped cream 14

**Flan Caramel** | classic French vanilla custard, rich caramel sauce 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.*

# WINE MENU

## APERITIFS

- Classic Spritz 16  
Kir Royal 15  
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 Hunawehr 18 | 72  
**Beaujolais**  
Lucien Lardy 16 | 60  
**Bordeaux**  
Château Tassin 15 | 60  
**Bourgogne**  
Chablis François de Clesse 20 | 80  
**Languedoc**  
Picpoul de Pinet Montredon 15 | 60  
**Loire**  
Muscadet Sèvre-et-Maine 15 | 60  
Sancerre Marquis De Granville 20 | 80  
**Rhone**  
Ch. De Campuget 16 | 64  
**Sud-Ouest**  
Ribeton Domaine Plaimont 14 | 56

## RED

- Beaujolais**  
Vignerons de Bel Air 16 | 64  
**Bordeaux**  
Chateau Tassin 16 | 64  
Montagne Saint Emilion Calon 18 | 72  
Lalande-de-Pomerol Ranga 20 | 80  
**Bourgogne**  
Mancey Les Classiques 16 | 64  
Hautes Cotes de Nuits 22 | 88  
**Languedoc**  
Ch. Cesseras Cuvée Olric 16 | 64  
**Loire**  
Touraine Francois Chidaine (*biodynamic*) 17 | 68  
Cheverny Francois Cazin 18 | 72  
**Rhone**  
Maison Barelle 16 | 64  
Côtes du Rhône La Decelle AOC 18 | 72

- Chateauneuf-du-Pape  
G. Gonnet Bel Ami 25 | 100  
**Sud-Ouest**  
Malbec Chateau Haute-Borie 15 | 60

## ORANGE

- When life gives you Oranges 16 | 64  
(*natural*)  
Krasno Maceration (Slovenia) 18 | 72  
(*natural*)

## ROSE

- Cotes de Provence 17 | 68

## BUBBLES

- Sparkling Brut Francois Fouché 17 | 70  
Pet Nat Aqui 18 | 72  
Crémant d'Alsace Brut Rosé Adam 20 | 80  
Champagne M. Haslinger & Fils 30 | 120

## WHITE

BOTTLES

- Alsace**  
Trapet A Minima (*organic*) 75  
Pinot Gris Sparr AOC 2023 80  
Riesling Grand Cru Osterberg 2020 105  
**Bourgogne**  
Patrick Piuze Bourgogne Aligote 2024 85  
Chassagne-Montrachet Vieilles Vignes 2022 115  
**Loire**  
Touraine François Chidaine 2024 (*organic*) 75  
Pouilly-Fumé D. des Rabichattes 2017 85  
**IGP Pays D'Oc**  
Louis Père & Fils Picasso 2024 70  
**Rhone**  
Ch. de Saint-Cosme 2024 80  
**Savoie**  
Domaine Carrel Jongieux 2024 65  
**Sud-Ouest**  
Pacherenc du Vic-Bilh Ode d'Aydie 2021 85

## RED

- Beaujolais/Bourgogne**  
Côte de Brouilly Les Jumeaux 2015 85  
Rully Jaeger-Defaix 2023 100  
**Bordeaux**  
Pauillac Charles Beylot 2018 85  
Saint-Julien Moulin de la Bridane 2022 95  
Saint-Emilion Divin De Corbin 2021 90  
Saint-Estèphe Marquis des Ormes 2018 90  
Margaux La Petite Tour De Bessan 2021 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 Alain Graillet 2022 90

## BEYOND FRANCE

- Portugal**  
Dona Maria Tinto Alentejo (*Red*) 17 | 68  
Foral De Melgaço Vinho Verde (*White*) 17 | 68  
**Italy**  
Pinot Grigio Tavo 14 | 56