

— † HOUSE WINES † —

	GLASS	BOTTLE
SANGRIA		
HOUSE MADE WITH FRESH FRUIT AND CALIFORNIA PINOT NOIR		
-CLASSIC	14	
-SMALL	8	
HOUSE WHITE	7	21
HOUSE RED	7	21

HOURS OF SERVICE

HAPPY HOUR IS FROM 4-6 PM, 7 DAYS A WEEK

SUNDAY	4:00 – 10:00 PM
MONDAY	4:00 – 8:00 PM
TUESDAY	4:00 – 8:00 PM
WEDNESDAY	4:00 – 10:00 PM
THURSDAY	4:00 – 10:00 PM
FRIDAY	4:00 – MIDNIGHT
SATURDAY	4:00 – MIDNIGHT

*WE RESERVE THE RIGHT TO REFUSE SERVICE TO
ANY PERSON FOR ANY REASON*

✦ APPETIZERS ✦

BRUSCHETTA BITES	8
<i>WITH HIERLOOM TOMATO, ROASTED PEPPER, AND PARMESAN</i>	
WAFFLE FRIES	7
TOPPED WITH CHEESE	9
<i>- GARLIC PARMESAN</i>	
<i>- BLEU CHEESE FONDUE</i>	
<i>- BACON JALAPEÑO CHEDDAR</i>	
POPCORN CHICKEN	8
<i>FRESH, HOUSE-MADE, SPICED BITE-SIZE BREAST</i>	
<i>CHOOSE BARBECUE, RANCH, OR HONEY DIJON SAUCE</i>	
FRIED CALAMARI RINGS	11
<i>WITH SPICY LEMON AIOLI AND OUR HOUSE COCKTAIL SAUCE</i>	
COCONUT SHRIMP	11
<i>SERVED WITH SWEET CHILI SAUCE</i>	
TERIYAKI RIB EYE CROSTINI	11
<i>SHREDDED RIB EYE ON SLICED BAGUETTE WITH TERIYAKI SAUCE</i>	

✦ CHEESE BOARDS ✦

SPECIALTY CHEESE PLATES	6
<i>SELECT ONE OF THE FOLLOWING</i>	
<i>BRILLAT SAVERIN TRIPLE CREME BRIE</i>	
<i>HUMBOLDT FOG GOAT</i>	
<i>EWENIQUE AGED SHEEP</i>	
<i>MARIN FRENCH TRUFFLE BRIE</i>	
CALIFORNIA BOARD	15
<i>OUR 3 CALIFORNIA CHEESES WITH CRACKERS & OLIVES</i>	
<i>-ADD WINE PAIRINGS</i>	20 & 25
ARTISAN MEAT & CHEESE BOARD	
<i>FRA'MANI COLD CUT MEATS, SEASONAL FRUIT, NUTS, AND CRACKERS</i>	
<i>-ORGANIC JACKS, CHEDDARS, & BRIE</i>	18
<i>-UPGRADE TO OUR 4 SPECIALTY CHEESES</i>	24

— † ENTRÉES † —

CAESAR SALAD	9
WITH MAPLE BACON CROÛTONS AND PARMESAN CHEESE	
<i>-TOPPED WITH OUR HOUSE BREADED CHICKEN</i>	
	12
BEET & APPLE SALAD	9
WITH BLEU CHEESE AND TRUFFLE ALMONDS	
WALDORF SALAD	9
ROMAINE HEARTS, GRAPES, APPLES, WALNUTS, CELERY, AND OUR HOUSE SOUR CREAM DRESSING	
JALAPEÑO BACON MACARONI & CHEESE	10
WITH OUR HOUSE-MADE 8-CHEESE SAUCE	
CHICKEN & WAFFLE SLIDERS	15
HOUSE BREADED CHICKEN WITH WHISKEY MAPLE SYRUP	
RIB EYE WAFFLE SANDWICH	15
GRILLED STEAK, CHEDDAR, ARUGULA, HOUSE PICKLED ONIONS, TOMATOES, AND CREAMY HORSERADISH	
LOX-ON-A-WAFFLE	16
SMOKED SALMON, CUCUMBER, ARUGULA, AND DILL	
<i>-CHOICE OF HONEY DIJON OR CREAM CHEESE</i>	
V-L-T WAFFLE SANDWICH	12
AVOCADO, ARUGULA, AND TOMATO WITH HONEY DIJON	
<i>-ADD AN EGG COOKED TO ORDER</i>	
	13
<i>-ADD BACON</i>	
	13
PRETZEL CHEESEBURGER SLIDERS	15
SOFT SWEET BUN WITH CHEDDAR AND HONEY DIJON MUSTARD	
BAJA FISH TACOS	14
SEASONED COD, JALAPEÑO MANGO SALSA, AND SPICY SOUR CREAM	

A LIMITED OLE'S MENU IS AVAILABLE UPON REQUEST

— † DESSERTS † —

ZINFANDEL ICE CREAM	8
SERVED ON A MINI WAFFLE WITH CHOCOLATE SAUCE	
RED VELVET WAFFLE	10
CHOCOLATE ROUGE, WHIPPED CREAM CHEESE, RASPBERRIES, TOPPED WITH STRAWBERRY SYRUP	
DRUNKEN MONKEY	10
DARK CHOCOLATE WAFFLE, BANANAS, WHIPPED CREAM, WALNUTS, AND WHISKEY MAPLE SYRUP	
PEACHES & CRÈME WAFFLE	10
TOPPED WITH CHOPPED PECANS AND WHIPPED CREAM	
S'MORES WAFFLE SANDWICH	10
TOASTED MARSHMALLOWS WITH DARK CHOCOLATE ON A GRAHAM CRACKER SPECKLED WAFFLE AND VANILLA ICE CREAM	

*PLEASE FEEL FREE TO ASK YOUR WINE STEWARD FOR
RECOMMENDATIONS, PAIRINGS, OR FOR FLIGHTS
CUSTOM DESIGNED FOR YOUR PALATE.*

WINE FLIGHTS

FLIGHTS ARE CUSTOM DESIGNED TO YOUR PALATE BY YOUR WINE STEWARD AND INCLUDE 3 – 1.5 OZ POURS 10/15

CORKAGE FEE

OUTSIDE WINE BROUGHT TO WINE & WAFFLES CAN BE ENJOYED WITH ALL SOMMELIER SERVICES AVAILABLE TO YOU AND YOUR PARTY FOR \$15

SPARKLING WINES

	GLASS	BOTTLE
LA POEMA CAVA - PENEDES – BRUT	9	27
CA' ROSA – SPARKLING ROSÉ		24
PIPER SONOMA – BLANC DE BLANCS		32
AUDOIN DE DAMPIERRE – CHAMPAGNE – BRUT		60

DESSERT WINES

QUINTA DO CRASTO LBV PORT	6	48
CHATEAU PAJZOS - TOKAJI ASZU – 3 PUTTONYOS	8	45

—† SAUVIGNON BLANC †—

	GLASS	BOTTLE
BETTER HALF – MARLBOROUGH	9	27
MONTICELLO – NAPA – FUME BLANC	12	36
MILL CREEK – DRY CREEK VALLEY		27
DUCASSE – BORDEAUX - GRAVES		32
PEZZI KING – DRY CREEK VALLEY		39
LE PICH – NAPA VALLEY		42

—† CHARDONNAY †—

MITCHELL KATZ – LIVERMORE VALLEY	10	29
STRATTON LUMMIS – CARNEROS NAPA	12	39
VEVRE – ALEXANDER VALLEY –STUHMULLER VYD	14	42
LA COTE BLANCHE - MACON VILLAGES		24
CALLING – RUSSIAN RIVER – DUTTON RANCH		51
ROMBAUER – CARNEROS		55
WILLIAMS SELYEM – SINGLE VINEYARD		89

—† LOCAL WHITES †—

MITCHELL KATZ - LIVERMORE CHARDONNAY	10	29
VEVRE – ALEXANDER VALLEY –STUHMULLER VYD	14	42

—| OTHER CALIFORNIA WHITES |—

	GLASS	BOTTLE
MUSCARDINI –SONOMA VALLEY- PINOT GRIGIO	11	32
CA' MOMI – BIANCO DI NAPA		21
JAXON KEYS – FARMHOUSE WHITE		21

—| INTERNATIONAL WHITES |—

LA FIERA – SOAVE DI VERONA	7	21
FRITZ – RHEINHESSEN – KABINETT RIESLING	8	24
BETTER HALF – MARLBOROUGH	9	27
COTE BLANCHE – MACON VILLAGES		24
GUY SAGET– MUSCADET SEVRE ET MAINE		29
DUCASSE – BORDEAUX - GRAVES		32

—| ROSÉ |—

COMMANDERIE – COTEAUX D'AIX - PROVENCE	11	32
CA' ROSA – SPARKLING ROSÉ		24
CHATEAU SERAME – SYRAH - PAY D'OC		27

—f PINOT NOIR f—

	GLASS	BOTTLE
SPINNAKER – WILLAMETTE VALLEY	10	29
MCHENRY – SANTA CRUZ MOUNTAINS	16	48
LINCOURT – SANTA RITA HILLS – LINDSAY VYD		36
TATE DOG – CARNEROS NAPA		48
WILLIAMS SELYEM – SINGLE VINEYARD		130

—f ZINFANDEL f—

FIDDLETOWN – AMADOR OLD VINE	10	29
MAZZOCCO – DRY CREEK – BRIAR VINEYARD	15	45
SCHOLA SARMENTI – SALENTO - PRIMITIVO		39
ROMBAUER – CALIFORNIA		51
PEZZI KING – ALEXANDER VALLEY - HARRIS KRATKA		58
A. RAFANELLI – DRY CREEK VALLEY		85

—f MERLOT f—

	GLASS	BOTTLE
CHATEAU LES FEURIES - BORDEAUX SUPERIOR	7	21
C&T CELLARS – FRONT PORCH - NAPA	13	39
DRY CREEK VINEYARDS – DRY CREEK VALLEY		29
CHATEAU DUPA – BORDEAUX – MEDOC		36

—f CABERNET f—

WAYNE GRETZKY – SONOMA COUNTY	11	32
MONTICELLO – NAPA – JEFFERSON'S CUVEE	16	48
ATLAS PEAK – NAPA VALLEY		48
A. RAFANELLI – DRY CREEK VALLEY		90
SHAFFER – STAG'S LEAP DISTRICT – ONE POINT FIVE		130

—f LOCAL REDS f—

VEVRE – SONOMA MOUNTAIN – SYRAH	10	29
MCHENRY – SANTA CRUZ MOUNTAINS	16	48
THOMAS COYNE – LODI – PETIT VERDOT		36
TATE DOG – CARNEROS NAPA		48

RED WINES CONTINUED ON REVERSE

—f OTHER CALIFORNIA REDS f—

	GLASS	BOTTLE
VEVRE – SONOMA MOUNTAIN – SYRAH	10	29
ST AMANT – LODI – BARBERA	11	32
CA' MOMI – ROSSO DI NAPA		24
THOMAS COYNE – QUEST (RHONE STYLE BLEND)		29
THOMAS COYNE – LODI - PETIT VERDOT		36

—f INTERNATIONAL REDS f—

ALBERT BICHOT – BEAUJOLAIS	9	27
ALTOCEDRO – VALLE DE UCO – MALBEC	11	32
CUSINE – COSTERS DEL SEGRE - TEMPRANILLO	13	39
CHATEAU DUPA – BORDEAUX – MEDOC		36
TOSCOLO – CHIANTI CLASSICO		36
THE CHOOK – MCLAREN VALE - SHIRAZ		36
SCHOLA SARMENTI – SALENTO – PRIMITIVO		39
FONTANA FREDDA – NEBBIOLO DE LANGHE		42

— † NON ALCOHOLIC BEVERAGES † —

FRENCH SPARKLING LIMONADE	5
RARE TEA	(SELECT FROM BELOW)
BLUE BOTTLE FRENCH PRESS COFFEE	5
BUNDABERG AUSTRALIAN GINGER BEER	5

— † RARE TEAS † —

GONG FU STYLE GAIWAN INFUSION

2015 WEST LAKE DRAGON WELL - GREEN 梅家坞西湖龙井

THIS EARLY SPRING LONGJING TEA FROM MEIJIAWU VILLAGE IS DELICATELY GRASSY, TOASTY AND NUTTY, WITH SOFT FLORAL NOTES

\$7

MONKEY-PICKED IRON GODDESS – JADE OOLONG 马骝城铁观音

THIS CAREFULLY PICKED BALLED OOLONG FROM FUJIAN DISPLAYS PROMINENT GARDENIA, ROSE, AND MINERAL EXPRESSIONS

\$5

ANCIENT STONE - PHEONIX OOLONG 石古坪凤凰

THIS TWISTED GUANGDONG VILLAGE OOLONG CAN BE ENJOYED ICED OR HOT. TOBACCO FLOWER, PEACH, AND TOAST ARE EVIDENT

\$6

WHITE ROOSTER'S CROWN - OOLONG 白鸡冠岩茶

THIS TWISTED WUYI MOUNTAIN ROCK TEA IS A LOW ROASTED OOLONG WITH COMPLEX CHOCOLATE, HAY, OATS, HONEY

\$7

GOLDEN BUD RED - BLACK TEA 金芽红茶

THIS YUNNAN FULLY OXIDIZED SPRING HARVEST HAS RIPER FLAVORS. DISPLAYING BEAUTIFUL POTPOURRI, CAN BE ENJOYED WITH CREAM

\$4

2006 YOU LE MOUNTAIN RAW PU ERH 隆昌攸乐山生普洱

(YO LUH) ONE OF 6 FAMOUS MOUNTAINS IN YUNNAN ALONG THE ANCIENT SILK ROAD. IT DISPLAYS PEACH, FOREST EARTH, AND PEPPER

\$4

✦ LOCAL BEER ON TAP ✦

DRAKES BLONDE (KÖLSCH STYLE ALE)	5
FACTION IPA	7
LINE 51 IPA	7
FACTION DEFCON (LIGHT BELGIAN STYLE)	6
ANCHOR PORTER (WEST COAST STYLE)	6
OAKTOWN (BARREL AGED BROWN ALE)	7

AVAILABLE IN 12 OZ GLASS OR 54 OZ PITCHER

✦ INTERNATIONAL BEER ✦

PAULANER – BAVARIAN HEFE-WEIZEN (12 OZ)	6
SCHÖNRAMER – GERMAN PILSNER (14 OZ)	7
DUPONT – SAISON – BELGIAN ALE (14 OZ)	8
VICARIS – BELGIAN ABBEY DUBBEL (12 OZ)	10
CONTESSA – ITALIAN PALE ALE (24 OZ)	25



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