



s p a r r o w
WINE BAR

WELCOME!

THIS SPACE WAS CREATED FOR YOU and we're so glad you're here.

Whether you choose to sip on a flight of wine or savor a charcuterie board, we invite you to start with a deep breath.

We've designed Sparrow with your comfort in mind so you can sip and savor in a cozy space, with friends and loved ones, or even in the company of a good book or journal.

The name "Sparrow" carries many meanings, including that of gathering together — after all, sparrows are social creatures.

With that in mind, we hope you will enjoy your time here and will visit again soon with your flock of friends and loved ones.

Cheers!

Cheri Intveld *Amy Burritt*

Cheri Intveld & Amy Burritt

Owners



SIP & SAVOR



HAPPY HOUR

Daily 3-6pm: Half price glasses of wine,
\$1 off beer, \$2 off whiskey

Tuesdays: High end bottles (\$50+) 25% off

Wednesdays: Half price bottles \$45 and under

Saturdays: Bartender's Choice wine flights \$15

SPECIALS

FOR THE PUPS

Bark-cuterie Board

7

A selection of cheese and meat — plus yak cheese puffs and other canine-friendly treats!

SIP & SHOP

Visit Euphoric Cheese Shop (yes, you can take your wine with you!) to pick up cheese, spreads, crackers and other delicacies to enjoy at home.

We'll be happy to hold your cold items in our cooler until you're ready to go.

Euphoric Cheese Shop Hours:
Tuesday-Saturday, 11am-7pm

Alcoholic beverages subject to 15% tax plus applicable state and local taxes.

Automatic gratuity of 20% will be added for parties of six (6) or more. V2605



FOR THE TABLE



Baked Brie 15

Brie baked until gooey, served with a warm baguette and your choice of two toppings

Honey ♦ Walnuts ♦ Jam ♦ Fruit

Brie & Baguette 14

Our bestselling Fromager d’Affinois brie served with a fresh-baked baguette and fruit

Baguette & Dipping Oil 7

A fresh-baked baguette served with olive oil and a house blend of dipping herbs

Stuffed Dates 8

Warmed dates with blue cheese and walnuts

Dips & Spreads 11

Choose one dip and two dippers

Dips:

- ♦ *Pine Nut Hummus*
- ♦ *Peruvian Pepper Spread*
- ♦ *Jalapeño Dip*
- ♦ *Buffalo Cheddar Dip*

Dippers:

- ♦ *Crackers*
- ♦ *GF Crackers*
- ♦ *Pita Chips*
- ♦ *Veggies*

SOMETHING SWEET

Dessert Board 29

Sweet cheeses and dessert items, including fresh and dried fruit, candied nuts and sweets

Dessert Grilled Cheese 13

Kokos coconut Gouda and Nutella

Chocolate Flight 7

A rotating selection of four unique chocolates

Frozen Mini Cheesecake Bites 10

Four mini cheesecake bites — served frozen and so good!

Allergen Notice: Menu items may contain or come into contact with EGGS, WHEAT, PEANUTS, TREE NUTS, SOY, SESAME and MILK.

For more information, please speak with a manager.

V2605



CHARCUTERIE BOARDS



All boards include four cheeses and a side of crackers

Small serves 1-2 / Large serves 3-4

SM / LG

Featured Board

32/60

A meatless board featuring cheeses, paired with jam, Doux South Angry Cukes, dates, dried apricots, quicos, and fresh fruit

Big & Bold

31/59

Full-flavored cheeses served with charcuterie meat, cornichons, grapes, quicos, dates, Peruvian peppers, and honey

Mild & Marvelous

26/47

Crowd-pleasing cheeses — nothing too stinky, spicy or weird — with charcuterie meat, quicos, dried apricots, cornichons, and fresh fruit

Sweet & Spicy

28/52

Sweet and spicy cheeses, charcuterie meat, dried mango, Doux South Angry Cukes, fresh fruit, Peruvian peppers, and AR's Hot Honey

Taste of Europe

31/59

Exquisite cheeses from across the European continent served with charcuterie meat, dried figs, Edmond Fallot mustard, cornichons, and fresh fruit

ENHANCE YOUR BOARD

Baguette	3	Charcuterie Meat	4
Cheese	7	Cornichons	2
Crackers	2	Fruit	3
Jam	2	Mustard	2
Olives	3	Veggies	3

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FLIGHTS



WINE & CHEESE FLIGHTS

*Wine flights include four 2-oz pours
Cheese flights include four 1-oz portions and crackers*

Featured Wine & Cheese Flight 32

Our most diverse wine flight, with cheeses thoughtfully paired for each unique wine

Wine only 17 Cheese only 17

White Wine & Cheese Flight 32

A spectrum of whites, from bright and crisp to round and full-bodied, and cheeses that bring out the best in each pour

Wine only 17 Cheese only 17

Red Wine & Cheese Flight 32

A progression from light, lively reds to deeper, more enveloping styles, along with robust cheeses ideal for complementing red wines

Wine only 17 Cheese only 17

CUSTOM WINE FLIGHTS

Build-Your-Own Wine Flight 19

Choose any four from our by-the-glass menu (excludes splits)

Bartender's Choice Wine Flight 19

No decisions required — sit back, relax and enjoy your flight

SEE WHAT'S ON EACH FLIGHT

Scan the QR code to view the current wines and cheeses on all of our flights



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SANDWICHES



GRILLED CHEESE

*Sandwiches are made with sourdough bread,
toasted to perfection and served with your choice of jam
Substitute Gluten-Free Bread: \$2*

**Our cheese and jam selections rotate —
ask your server for today's selections**

The Upper Crust 14

An elevated grilled cheese sandwich
made with artisan cheese

Sweet Heat 12

A gooey grilled cheese sandwich with
a spicy finish

The Local 10

A classic crispy grilled cheese made with
Sweetwater Valley Farm cheddar

The G.O.A.T. 14

The Greatest Of All Time grilled cheese
sandwich with goat cheese

PANINI

Speck Panini 16

Crispy speck topped with melty cheese,
pressed in a buttered baguette and served
with a fig mostarda

ENHANCE YOUR SANDWICH

Charcuterie Meat	4
Double Cheese	5
Extra Jam	2
Side of Cornichons	2
Side of Fresh Fruit	3

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WINE LIST



SPARKLING

Glass/Bottle

Prosecco	<i>Maschio · Italy</i>	10*/—
	<i>Mionetto Brut · Italy</i>	11/39
Cava	<i>Reyes d'Aragon · Spain</i>	36
Crémant	<i>Faire la Fête Brut · France</i>	15/45
Champagne	<i>Nicolas Feuillatte · France</i>	30*/85
Rosé	<i>Drop of Sunshine · Central Coast, CA</i>	15/45
	<i>Gruet · New Mexico</i>	48

ROSÉ

Blend	<i>Perrin Côtes-du-Rhône · France</i>	12/39
	<i>The Pale · France</i>	13/41
Pinot Noir	<i>Comte de la Chevaliere Sancerre · France</i>	44
	<i>Willamette Valley Vineyards · Oregon</i>	49

SWEET

Gewürztraminer

Lucien Albrecht · France 47

Moscato *La Perlina · Italy* 14/43

Riesling *Willamette Valley Vineyards · Oregon* 45

Sweet Shiraz *Jam Jar · South Africa* 10/35

Brachetto d'Acqui

Banfi Rosa Regale · Italy 14*/—

**indicates a split (187ml)*

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WINE LIST



WHITES

Glass/Bottle

▲ Lighter	Vinho Verde	<i>Casal Garcia · Portugal</i>	10/35
	Albariño	<i>Mar de Frades · Spain</i>	15/45
		<i>Pulpo · Spain</i>	41
	Riesling	<i>August Kessler R Kabinett · Germany</i>	41
		<i>Lucien Albrecht · France</i>	45
	Pinot Grigio	<i>Masi Masianco · Italy</i>	48
	Pinot Gris	<i>King Estate · Oregon</i>	14/44
	Ribolla Gialla		
		<i>Gradis'cuitta Collio · Italy</i>	53
	Chenin Blanc		
<i>Mulderbosch · South Africa</i>		35	
Sauvignon Blanc			
	<i>Ferrari-Carano · Napa, CA</i>	35	
	<i>Southern Ocean · New Zealand</i>	12/39	
	<i>Mantel Blanco · Spain</i>	42	
Garnatxa Blanca			
	<i>Herència Altés · Spain</i>	39	
Viognier	<i>Penner Ash · Oregon</i>	50	
	<i>Stags' Leap · Napa, CA</i>	55	
▼ Full-Bodied	Chardonnay		
		<i>Cave de Lugny · France</i>	11/37
		<i>Gradis'cuitta Collio · Italy</i>	53
		<i>Sonoma-Cutrer · Sonoma, CA</i>	15/45
		<i>The Cutrer · Sonoma, CA</i>	54
		<i>Penner Ash · Oregon</i>	60
White Blend	<i>Villa Antinori Bianco Toscana · Italy</i>	12/39	

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WINE LIST



REDS

Glass/Bottle

▲ Lighter	Gamay	<i>Marrans Fleurie Beaujolais · France</i>	59
	Pais	<i>Mariposa · Chile</i>	11/37
	Pinot Noir	<i>The Seeker · France</i>	11/37
		<i>Will. Valley Whole Cluster · OR</i>	15/45
	Carménère	<i>Grey · Chile</i>	48
	Cab. Franc	<i>Cosentino The Franc · Lodi, CA</i>	40
	Grenache	<i>Lafage Nicolas · France</i>	45
	Merlot	<i>Drumbeller · WA</i>	12/39
		<i>Markham Six Stack · N. Coast, CA</i>	45
	Nebbiolo	<i>Damilano Marghe · Italy</i>	58
<i>Marcarini del Comune Barolo · Italy</i>		84	
Marselan	<i>Neleman Hey You · Spain</i>	52	
Sangiovese	<i>Val delle Rose · Italy</i>	53	
	<i>Tenuta di Arceno Chianti · Italy</i>	60	
Tempranillo	<i>Torres Celeste · Spain</i>	48	
	<i>Marqués de Cáceras Res. Rioja · Spain</i>	45	
Cab. Sauv.	<i>Roth · Sonoma, CA</i>	44	
	<i>Textbook · Paso Robles, CA</i>	16/48	
	<i>Prelius · Italy</i>	18/54	
▼ Full-Bodied	<i>Stags' Leap Winery · Stags Leap, CA</i>	90	
	<i>Vineyard 29 Cru · Napa, CA</i>	120	
	<i>Stag's Leap Artemis · Stags Leap, CA</i>	126	
	<i>Caymus · Napa, CA</i>	140	
	<i>Cade · Howell Mountain, CA</i>	190	
Malbec	<i>Barnett Rattlesnake · Spring Mtn, CA</i>	280	
	<i>Caymus Special Selection · Napa, CA</i>	398	
	<i>Gaia · Argentina</i>	15/45	
Petite Sirah	<i>Red Schooner by Caymus · Argentina</i>	50	
	<i>Stags' Leap Winery · Stags Leap, CA</i>	87	
Syrah/Shiraz	<i>Châteaumar Cuvée Vincent · France</i>	15/45	
	<i>Molydooker The Boxer · Australia</i>	54	
Zinfandel	<i>McPrice Myers Pound for Pound · CA</i>	45	
	<i>Ridge · CA</i>	80	

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WINE LIST



RED BLENDS BY COUNTRY

Glass/Bottle

Argentina	<i>Clos de Los Siete</i>	48
Australia	<i>Barossa Estate GSM</i>	37
California	<i>Conundrum</i>	35
	<i>Brassfield Estate Eruption</i>	14/44
	<i>Caymus Suisun The Walking Fool</i>	16/48
	<i>Cooper & Thief Bourbon Barrel</i>	54
France	<i>Perrin Réserve Côtes-du-Rhône</i>	12/39
	<i>Domaine de Châteaumar CNDP</i>	80
	<i>Château Chapelle D'Aliénor Bordeaux</i>	56
	<i>Château Loudenne Rouge Bordeaux Médoc</i>	74
	<i>Dame de Gaffelière St. Émilion</i>	80
	<i>Soif d'Étoiles Malbec Merlot</i>	13/41
Italy	<i>Antinori Il Bruciato Super Tuscan</i>	55
South Africa	<i>The Chocolate Block</i>	60

DESSERT WINES

Sparkling (187ml bottle)

Banfi Rosa Regale · Italy 14

Port (3oz pour)

Penfolds Club Tawny · Australia 12

Warre's 10-Year Otima Tawny · Portugal 17

Warre's 20-Year Otima Tawny · Portugal 25

Sweet Sherry (3oz pour)

González Byass Nectar Pedro Ximénez 13

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DIGESTIFS



BOURBON / RYE / SCOTCH

Bourbon	<i>Booker's · KY</i>	17
	<i>Woodford Reserve Double Oaked · KY</i>	12
Rye	<i>WhistlePig 10-Year · Canada</i>	16
Scotch	<i>The McCallan 12-Year Single Malt</i>	16
Whiskey	<i>Chemist American Single Malt · NC</i>	14

COFFEE & TEA

Espresso drinks available in regular or decaf

Espresso		3
Americano		3
Latte		4
Hot Tea	<i>Selection varies</i>	3

Make it Boozy (1oz)

<i>Chemist Whiskey</i>	6
<i>Irish Cream</i>	5
<i>Kahlua</i>	5
<i>Tequila</i>	4
<i>Woodford Reserve Bourbon</i>	7

Make it Sweet

<i>Torani Syrup (Vanilla, Caramel, Hazelnut)</i>	1
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BEER, CIDER, N/A



BEER & CIDER

Cider	<i>Gypsy Circus Raindander</i> · TN	8
	<i>Gypsy Circus Queen of Swords</i> · TN	8
Light Lager	<i>Crafty Bastard Crispy Boi</i> · TN	9
Lager	<i>Kronenbourg 1664</i> · France	7
	<i>Peroni</i> · Italy	6
Mex. Lager	<i>Peaceful Side Solveza</i> · TN	9
Pilsner	<i>Printshop West Coast Style</i> · TN	7
Hefe-Weizen	<i>Paulaner</i> · Germany	6
IPA	<i>Peaceful Side IPA</i> · TN	9
	<i>Printshop Hop Pusher</i> · TN	9
Dunkel	<i>Iron Forge Munich Dunkel</i> · TN	9
Porter	<i>Highland Oatmeal</i> · NC	6
Stout	<i>Guinness Draught</i> · Ireland	7

NON-ALCOHOLIC

Sparkling Wine

French Bloom Le Blanc (375ml) 29

Mocktail *Bellini, Mojito, Moscow Mule, Paloma* 7

Beer *Heineken 0.0 Lager* 5

Wehrloom Honey Iced Tea 5

Berry Blossom

New Creation Sodaworks 3

*Root Beer, Cream Soda, Ginger Ale,
Strawberry Habanero, Key Lime Pie,
Banana Split, Blackberry Hopwater*

Frog Juice Kombucha 6

*Blueberry Basil, Hibiscus Apple Cherry,
Peach Lavender, Pineapple Jalapeño*

Lorina Sparkling Lemonade 3

Original, Pink, Blood Orange

San Pellegrino Sparkling Water (500ml) 3

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