

Served  
every day  
8AM-8PM

BISHOP BLOCK  
BOTTLE  
SHOP  
AND GARDEN

**Pastries**

Biscotti	3
Butter croissant	5.5
~add rhubarb jam~	1.5
Pain au chocolat	6.5
Ham & gruyere croissant	6.5
Mushroom croissant	6.5
Cinnamon roll w/ frosting	6.5
Granola parfait (gf)	9
Walnut chocolate chip cookie (gf)	5.5
Victrola espresso (see board)	

**Plates**

Marcona almonds (v, gf)	7
Castelvetrano olives (v, gf)	7
Pickled vegetables (v, gf)	8
Pickled beets (v, gf)	8
Chive onion dip, chips (gf)	12
Mushroom pâté, crostini* (v)	14
Smoked salmon spread, crostini*	14
Sardine plate, crackers*	14
Cheese board*	22
Charcuterie board*	22

\*gluten free substitutes available

**By The Glass**

**Wine**

J. Laurens brut, Limoux, FR	12/44
J. Laurens sparkling rosé, Limoux, FR	13/48
'22 Mokoroa white, Txakoli, SP	12/44
'16 Casal de Arman ribeiro, SP	12/44
'21 Ancarani trebbiano orange, IT	15/56
'21 Amity Hills pinot noir, OR	15/56
'21 Maurice Raffault chinon rouge, FR	14/52
'18 Chateau Mariotte bordeaux, FR	12/44
On tap ~ unoaked chardonnay, FR	9/36
On tap ~ grenache blend rosé, FR	9/36
On tap ~ red blend, Rhone, FR	11/44

**Cocktails**

Classic Manhattan	13
Douglas Fir Negroni	14
Lavender 75	14

**Beer & Cider**

On tap ~ Propolis pale ale	8
Fremont "Lush" IPA 16oz can	8
Pacifico Mexican lager 12oz	6
Seattle dry cider 16oz	8
Alpenfire cuvee dry cider, 500ml	14

**Non-Alcoholic**

Aurora pomelo sage sparkling hops drink	7
Athletic Brewing Free Wave hazy IPA	6
Dry bubbly ~ vanilla OR cucumber	5
San Pellegrino sparkling water, 1L bottle	8
Bedford's soda ~ ginger OR root beer	5

~ Check our cold case for more options! ~