



SPARKLING PICCOLO: 'mosaique brut', jacquart, 100% chardonnay, champagne, france, (375ml) 40

light bubbles, aroma of grapefruit, lemons, lime and starfruit, medium acidity, low tannins and dry, pairs well with fried foods and great aperitive

SPARKLING: cava brut nature, castell de sant pau, macabeo+ xarel-lo + parellada, cava, spain 13/40

tiny bubbles, fruity, dry and crisp, light citrus and green apple, toasted bread and bakery notes, pairs well with fish, appetizers & dessert

WHITE: 2018 'gavi di gavi', marco bonfante, cortese, piemonte, italy 13/40

lychees, peaches, lemon skin and a hint of peach, great nose and light body, works well with fish, appetizers and bread

WHITE: 2018 domaine paul buisse, 100% sauvignon blanc, tourain, france 13/40

fruit forward, floral and fresh and dry, pairs well with fennel and cucumber salad and potato tacos

WHITE: 2019 curran, 100% grenache blanc, santa barbara, california 13/40

white peach, melon, passion fruit & hints of citrus; great match with fried foods and summer salads

WHITE: 2019 monte vallon; 100% chardonnay, pays d'oc, france 13/40

vanilla, butter, oaky notes, cream, banana and a hint of yeast, pairs well with our mac & cheese, chicken sausage meatballs or potato tacos

WHITE: 2019 'ben', nittardi, 100% vermentino, tuscan, italy 13/40

pineapple, papaya, vanilla, golden raspberries and a hint of mineral on the finish, pairs well with any of our appetizers, salads as well as quesadilla

PINK: 2019 'marius rose d'oc', michel chapoutier, syrah+grenache, pays d'oc, france 13/40

red fruits, black fruits, slight peppery and spice notes, pairs well with mac & cheese, snacks and appetizers

ORANGE: 2019 'paleokerisio', domaine glinavos, 97% debina+3% vlahiko, loannina, greece (500ml) 40

off dry, semi sparkle, aromas of apple, butter, cinnamon & clove; very refreshing and pairs well with fried foods on a hot summer day

RED: 2018 'mountain cuvee', gundlach bundschu, merlot+cab sauv+petit verdot+malbec+cab franc, sonoma, california 13/40

fig, raisins, prunes, violet, lavender, toast, nutty, leather finish, easy drinking, pairs well with our menu, if we had a house red..that would be it

RED: 2018 'di paolo', belpoggio, sangiovese +ciliegolo, tuscan, italy 13/40

red cherries, slightly oaky, medium body, easy drinking; try it with sliders or eggplant gyro

RED: 2018 'omen', atlas wines, 100% pinot noir, rogue valley, oregon 13/40

black fruit notes, dark cherry and cranberry, pairs well with the arugula salad w/honey vinaigrette and the vegan eggplant flatbread

RED: 2019 'cs', substance, 100% cabernet sauvignon, benton city, washington 13/40

opaque, deep, dark & dense; blackberry, black plum, cigar box and wet earth finish; pairs well with chocolate, chicken strips and blue cheese

RED: 2019 tooth+nail, 100% cabernet sauvignon, paso robles, california 13/40

rich & luxurious, flavors of plum, black cherry & chocolate, pairs well our mini beef sliders & carne asada quesadilla

RED: 2018 'la stella, marco bonfante, 100% barbera, tuscan, italy 13/40

oak, tobacco and black currant, balsamic, hazelnut and prune; works well with pork, poultry & pasta

RED:2018 'le blason', chateau de parnay, 100% cabernet franc, loire, france 13/40

intensive aroma of dark cherry and black berries with vanilla and spice and smoke, dry, high acidity, good tannins...my favorite

RED: 2017 barbaresco, marco bonfante, 100% nebbiolo, tuscan, italy 13/40

dominant notes of violets, truffle and marzipan; pairs well with our grilled baguette & cheese

DESSERT: 2018 brachetto d'acqui, marco bonfante, brachetto, piemonte, Italy (375ml) 25

light sparkle, strawberry, raspberry and cranberry notes...great with our churros

DESSERT: 2018 'nivole', michele chiarlo, moscato d'asti, piemonte, italy (375ml) 30

slight sparkle, peach, apricot & pear with a hint of honey and minerals, great with flourless chocolate cake or dulce de leches

open wednesday to sunday: 4-9pm; 2553 lincoln blvd, venice ca 90291; 310.751.6368; www.401foodandwine.com



BEERS

(not ALL gluten free)

GF BLONDE: divine science brewing, riverside, 'event horizon' millet, rice & maize; 16 floz; 4.5% 11

GF LAGER: divine science brewing, riverside, 'divine millsner' millet; 16 floz; 5.6% 11

GF IPA: divine science brewing, riverside, 'third contact' millet, rice, hops, yeast; 16 floz; 6.8% 11

GF HAZY IPA: divine science brewing, riverside, 'particle haze' millet, rice, buckwheat & lentils; 16 floz; 5.5% 11

GF STOUT: divine science brewing, riverside, 'moka diosa' millet, rice, cacao nips & coffee, lentils; 16 floz; 4.8% 11

PILSNER: brouwerij west, san pedro, popfuji unfiltered; 16 floz; 5% 11

HEFEWEIZEN: enegren brewing company, moorpark, 'schoner tag' munich style 12 floz; 5% 11

WEST COAST IPA: la ale works, hawthorne, 'lunar kitten'; 16 floz; 7.5% 11

HAZY IPA: brouwerij west, san pedro, 'picnic lightening' 16 floz; 6.89% 11

DOUBLE IPA: la ale works, hawthorne, 'meseeks joose'; 16 floz; 8% 11

ALT: enegren brewing company, moorpark, 'valkyrie' dusseldorf style amber ale 12 floz; 6.2% 9

HARD CIDERS & STUFF:

HARD CIDER: 101 cider house; sour cider, sunlit 12floz; 6.9% 9

HARD KOMBUCHA: local roots, san diego, cali mule; 12floz; 6% 9

NEED TO HAVE

SPARKLING: san pellegrino, 500ml 5

FLAT: sole, 500ml 5

SOFT DRINKS: root beer; cola; rose lemonade; pink grapefruit; elderflower tonic water; vanilla cream soda 5

COFFEE:

espresso or americano 3

cappuccino or latte 5

PORT WINE & SHERRY:

fonseca port aged tawny port 10 years old 15

taylor fladgate aged tawny port 20 years old 20

aurora pedro ximenez 15

marques de poley 'oloroso' 20

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