



*We are passionate about supporting local growers with environmentally- friendly farming practices and feature sustainable, line-caught seafood and our meats are anti-biotic and hormone-free. We have selected “best of breed” wines that are sustainable, organic, and biodynamic for your tasting pleasure. Experience what good for you can taste like.*

*CIN-CIN!  
“To your health”*



368 Village Lane, Los Gatos, Ca.  
408-354-8006  
[www.cincinwinebar.com](http://www.cincinwinebar.com)

# SPECIAL WINE FLIGHTS AND SAKE

## The Wine Flight Adventure Begins with a Sip....

Explore a variety of small sips, packaged for your delight.

### Fresh, Flirty and Fabulous

*Aromatic and elegant, white wines with a silky mouth feel from Austria, Italy and Spain. Enjoy with the Roasted Chicken Salad or the Soba Noodle Wraps.*

**Grüner Veltliner**, Glatzer, Austria, '07 ☞

**Falanghina**, Feudi, di San Gregorio, Italy, '08

**Muscat Blend**, "Gessami," Gramona, Spain, '07

### Smooth Operators of Napa Valley 20

*These reds are so smooth and inviting. They will show you their elegance and delicious fruit with every sip. Enjoy with the Diner Sliders, Short Rib or hearty cheeses and charcuterie.*

**Cabernet Sauvignon**, Ladera, Napa Valley, '06 ☞

**Bordeaux Blend**, "Mountain Cuvee," Chappellet, Napa Valley, '06

**Zinfandel**, Green & Red Vineyard, "Tip Top", Napa Valley, '05 ♡

### Spanish Reds 16

*Drink what the locals in Spain drink. These wines are so versatile and food friendly. Enjoy with the Mushroom Empanadas or Roasted Pork.*

**Garnacha**, Artazuri, Navarra, '07

**Mencia**, Luna Beberide, Bierzo, Spain, '07

**Rioja**, "La Montesa", Palacios Remondo, Spain, '05 ♡

### 15 Sparklers from Around the World 15

*Any time is a good time for bubbles! Try these beauties from Spain and Italy. Try with the Rock Shrimp and Calamari or the Cin-Cin Sampler.*

**Brut Rosé Pinotage**, Simonsig, South Africa, '08

**Cava**, German Gilabert, N.V., Spain ♡

**Prosecco di Valdobbiadene**, Bortolotti, Brut N.V., Italy

### Saké Flight

#### Water From Heaven (1.5 oz tastes) 14

*Pure, velvety and smooth sakes try with the Ahi Tuna Crudo or Gravlax.*

**Sho Chiku Bai Nama Sake** ♡ (Junmai)— A soft, and smooth sake with balanced, fruity, fresh taste. All natural, using certified organic rice harvested from the Sacramento Valley with absolutely no preservatives, no brewers alcohol added, no sulfites.

**Rihaku "Wandering Poet,"** (Junmai Ginjo)— Well-rounded sake with aromas of banana and honeydew melon. Light-medium body with crisp acidity and a lingering finish.

**Ama No To "Heaven's Door"** (Junmai)—Floral fresh herb spiciness, a slightly dry, medium-bodied sake with mouthwatering apple flavors, subtle earthiness and a clean finish.



### Did you know?

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☞ = Biodynamic   ☞ = Sustainable   ♡ = Organic

# WHITE WINES BY THE GLASS & TASTE

## WHITE WINES

Taste	Glass	BTL
3 oz	6 oz	

### *Joy in a Bubble*

<b>Brut Rosé Pinotage</b> , Simonsig, South Africa, '08	6	12	40
<b>Prosecco di Valdobbiadene</b> , Bortolotti, Brut N.V., Italy ☞	5	9.5	36
<b>Cava</b> , German Gilabert, N.V., Spain ♡ (dry finish)	5	10	35
<b>Sparkling Muscat</b> , Musva, N.V., Spain—Award-winning sparkler from Valencia, Spain: white peach, lychee and floral notes.	4	8	30

### *Rosé*

<b>Kalmuck, Rosé of Zweigelt</b> , Wachau, Austria, '08—Great tension of juicy and dry. One of the best Rosés we've tasted!	5.5	11	38
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### *Intriguing Whites*

<b>Falanghina</b> , Feudi, di San Gregorio, Italy, '08—Light and crisp with elegant aromas of apple, banana and pineapple. Medium-bodied, with a lingering aftertaste of citrus and minerals.	5	10	35
<b>Grüner Veltliner</b> , Glatzer, Austria, '07 ☞—Approachable and full of fresh, zingy, herbal notes, as well as peppery freshness on the nose and palate.	4.5	9	33
<b>Muscat /Gewürztraminer/Sauvignon Blanc blend</b> , Gramona, "Gessami," Spain, '07 —Like a walk in the spring, a bouquet of white flowers, apricots and forest... all wrapped in a sweet atmosphere full of freshness, with a subtle mineral glow.	5.5	11	38
<b>Pinot Gris</b> , Elk Cove Vineyards, Willamette Valley, '08— Sweet and lush aromatics while showing crispness on the palate with citrus and grapefruit. A rich mouth-feel leads to a full and satisfying balanced finish. Delicious!	6	12	40
<b>Sauvignon Blanc</b> , Maurtison, Dry Creek Valley, '07 ☞ —One of our favorite Sauvignon Blancs with bright pink grapefruit aromas accentuated by dried apricot and fresh cut hay. The lush yet vibrant mouth feel gives way to clean balanced acidity .	5	10	35

### *Chardonnay*

<b>Chardonnay</b> , MontGras Reserva, Chile, '08—Pineapple, white peaches and apricot notes, with a touch of minerality. Pleasant acidity that balances the wine's sweetness.	4	8	26
<b>Chardonnay</b> , Talbott, Diamond T Vineyard, Monterey, '06☞—Rich flavors of tropical fruit and citrus. This is one of the quintessential wines in the Talbott portfolio.	7.5	15	48

For more selections, please see our bottle list.

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10/20/09

# RED WINES BY THE GLASS & TASTE

## Intriguing Reds

	Taste	Glass	BTL
	3 oz	6 oz	
<b>Grenache/Syrah/Mourvedre</b> , Le Cigare Volant, Bonny Doon, California, '04 A Châteauneuf-du-Pape-inspired wine with red berry and sweet cherry flavors with gentle acidity and silky tannins.	6.5	12.5	43
<b>Mencia</b> , Luna Beberide, Bierzo, Spain, '07— Aromas of crushed violets, mineral, and blueberry. This is followed by an elegant, medium-bodied wine with a velvety palate-feel, plenty of spicy blue fruits, and light, well-integrated tannins. This Mencia is similar to the Syrah and Cabernet Franc based wines of France.	5	10	35
<b>Pinot Noir</b> , Girsole, Mendocino, '07 ♡ (certified organic and vegan) — A light to medium-bodied pinot with richly spiced flavors. Soft, pleasant texture in the mouth offers flavors of cranberry and cherry fruit. Estate grown fruit, 100% certified organic.	5.5	11	35
<b>Pinot Noir</b> , Gatos Locos, Vine Hill Winery, Santa Cruz Mountains, '05— Aromas of fresh raspberries and a hint of truffle. Subtle cherry and cranberry show through in the mouth with a smooth elegant finish.	6.5	12.5	43
<b>Sangiovese/Canaiolo</b> , Chianti, Fontaleoni, Colli Senesi, Italy, '07 ♣— Straight-forward and pleasing, loaded with bright cherry, berry and earth flavors; medium-bodied, fresh, intense and persistent.	4.5	9.5	30

## Full and Luscious Reds

<b>Garnacha</b> , Artazuri, Navarra, '07— Aromas of spicy strawberry and raspberry with a tangy white pepper overtone. Deeper cherry and blackberry flavors on the palate with dusty tannins. Made from garnacha vines reportedly over 60 years of age.	4	8	26
<b>Bordeaux Blend</b> , "Mountain Cuvee," Chappellet, Napa Valley, '06—(Cabernet Sauvignon, Merlot, Malbec, Cabernet Franc and Petit Verdot ) —Complex spice aromas and concentrated sweet fruit abound in this wine. The aromas entice with blackberry and ripe plum mingling with clove and vanilla. Smooth and full, this approachable wine offers a long, lingering finish.	8	16	48
<b>Cabernet Sauvignon</b> , Ladera, Napa Valley, '06 ♣ —Aromas of blackberry and raspberry fruit; rose pedals, mint and white pepper and vanilla. Dark plum and berry flavors fill the mouth. Full-bodied with good tannin structure, yet soft and lush on the palate.	7.5	15	30 1/2 btl
<b>Rioja</b> , "La Montesa", Palacios Remondo, Spain, '05 ♡— Made from a blend of 40% Garnacha, 40% Tempranillo, 10% Mazuelo and 10% Graciano grapes all from the family's own vineyards in the La Rioja. Green harvesting techniques are adopted to maximize the fruits potential and all harvesting is done by hand. Bottled without filtration and results in a silky well balanced wine with a wonderful purity of fruit	6.5	12.5	43
<b>Zinfandel</b> , Green & Red Vineyard, "Tip Top", Napa Valley, '05 ♡— A smooth Zinfandel with red raspberry, currant and blackberry leading to a lively finish laced with a touch of black pepper.	6.5	12.5	43



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# FROM THE STOVE

## NIBBLES

Sherry Chicken Liver Crostini— 6	Spanish Tuna Melt Crostini— 5
Chorizo Wrapped Stuffed Olives— 5	Spiced Almonds— 3
“Huevos Diablo” Deviled Eggs— 4	Citrus-Marinated Olive Sampler— 5
Spiced Duck and Pork Rillettes— 6	Roasted Prosciutto Wrapped Dates— 7
Sampler (all of the above) — 21	

**Wild Mushroom Empanadas**—manchego cheese and truffle oil 11.5

**Carpaccio of Slow Roasted Chiogga Beets**— ruby red grapefruit, toasted almonds, frisee, herbs, crispy shallots, house-smoked sea salt, blue cheese vinaigrette 11

**Vodka and Gin Cured Gravlax**—chickpea pancake, baby bibb lettuce hearts, crispy caper berries, horseradish crème fraiche, cucumber, dill vinaigrette 13

**Cin-Cin Flatbread**—aged white cheddar fondue, sweet onions, dried apricots, hazelnuts, arugula 9  
(add prosciutto \$3)

**Dungeness Crab “Arancinni”**—aborrio rice, citrus buerre blanc, pepperade, watercress-orange salad 14

**Crispy Goat Cheese**—apple ceviche, aged balsamic, arugula, spiced walnuts 9

**Soba Noodle Wraps**—shaved apple, fennel confit, chipotle aioli, fried shitake mushrooms, cilantro- mint vinaigrette, bibb lettuce cups 11

**Baby Octopus Panzanella Salad**—grilled sweet gem lettuce, cucumbers, tomatoes, kalamata olives, brioche croutons, jalapeno vinaigrette, chili oil 12

**“Bacon and Egg” Salad**—frisee, bacon lardons, fried shitake mushrooms, Yukon Gold potatoes, crispy poached egg 10

**Baby Gem Salad**—gem lettuce, icicle radish, overnight cherry tomatoes, fennel confit, fine herbs, white balsamic vinaigrette 9

**Artisan Cheese Plate**—seasonal accompaniments and daily bread

**Small**—choice of 3 cheeses 13    **Large**—choice of 6 cheeses 21  
(additional cheeses \$4/ea)

**Charcuterie Plate**—selection of artisan cured meats from around the world, served with chow-chow, candied garlic, fennel confit, grain mustard 13    with 3 Cheese Combo 22

# FROM THE STOVE

**Spaghettoni**—creole boullabaisse, andouille sausage, calamari, rock shrimp, littleneck clams **14**

**Oven Roasted Brussel Sprouts**—aplwood smoked bacon, pancetta, shallots, truffle oil, grana padano cheese **9**

**Roasted “Rocky Jr.” Chicken Salad**—toasted almond vinaigrette, sweet gem lettuce, feta cheese, overnight cherry tomatoes, roasted peppers, heirloom tomatoes, basil, kalamata olives, dried mission figs **17**

**Peppercorn Seared Ahi Tuna Crudo**—wasabi-edamame puree, fried baby bok choy, watercress—bean sprout salad, spicy mango sauce **15**

**Corn Crusted Salmon**—Loch Duart Scottish salmon, farro risotto, spinach and almond-basil pesto, sweet corn sauce and brown butter **25**

**Crispy Rock Shrimp and Calamari**—Korean-sesame chili sauce, pickled cucumber salad, bibb lettuce cups **14**

**Pan Roasted Mediterrean Branzino**—fritto misto of artichokes and shaved lemons, chickpeas, rapini, tomato marmalade, citrus buerre blanc **18**

**Vietnamese “9 1/2 Hours” Roasted Pork**—apple, cilantro, pickled red onion and jalapeños, cold soba noodle salad, sweet and sour fig sauce, bibb lettuce cups **18**

**Steak Frites**—seared flat iron steak, red wine sauce, toasted black pepper bernaise, frites, sautéed spinach, roasted garlic **27**

**Cin-Cin Deluxe Diner Sliders**—premium natural, grass-fed beef on silver dollar rolls, grilled onions, chow-chow, cheddar fondue, chipotle aioli **13**

**Braised Beef Short Rib**—warm marinated beets, grilled cabbage, dill viniagrette, goat cheese whipped potatoes, horseradish whipped cream **26**

## ON THE SIDE

Sauteed chickpeas, rapini, olives, yogurt, mint **6**

Goat cheese whipped potatoes **6**

Baby Bok Choy, sesame-soy vinaigrette **6**

Citrus-marinated Chiogga beets **6**

Farro risotto, spinach and almond-basil pesto **6**

Truffled French Fries **6.5**



Double-filtered still or sparkling water available by request.

18% gratuity added to parties of 6 or more  
corkage fee... 20/btl, 40/magnum

*Please alert your server to any food allergies.  
Some ingredients are not listed on the menu.*

# FROM THE BAR

## COCKTAILS....ONLY FRESH FRUIT JUICES USED

- Black 'n Berry Margarita 9**  
Tequila, Triple Sec, Berry Puree, Lemon & Lime, with Sugar-Black Pepper Rim
- Cin-Cin Cooler 8**  
Citadel Gin, Ruby Grapefruit Juice, **Contrieau**, Muddled Basil, Soda Water and Lime
- Gun Slinger 11**  
**Don Julio** Reposado Tequila, **Bulleit** Bourbon, Agave Nectar, Lemon & Lime, Sugar-Southwest Spice Rim
- Passionfruit Caipirinha– Brazilian style 9.5**  
Fresh Muddled Limes, Turbinado Sugar, Passion Fruit Puree, **Leblon** Cachacha
- Pom 75 9**  
**Beefeater** Gin, Splash of Pomegranate Juice, Lemon , **Bortolotti** Prosecco served on the rocks.
- Georgia on My Mind 9**  
**Old Overholt** Rye, **Trenel** Crème de Peche Liqueur, Triple Sec and Lemon juice
- Cin-Cin Manhattan 9**  
**Maker's Mark** Whiskey, Sweet Vermouth, Bitters, Grand Marnier
- Mojito Martini 9**  
The Cuban Classic Served Up with a Sugar Rim  
**Flor de Caña** Rum, Mint, Lime
- Sparkling Mojito 9**  
Muddled Fresh Mint, Sugar, **Flor de Caña** Rum, **Bortolotti** Prosecco

## BEERS....FROM AROUND THE WORLD

- Bison Ale, Bison Brewing Co. ♡ 8  
Berkeley, CA (20 oz)
- Steelhead, IPA, Mad River Brewing Co. 6  
Blue Lake, CA (12 oz)
- Negra Modelo 6  
Mexico (12 oz)
- Lion Stout 6.5  
Sri Lanka (12 oz)
- Franziskaner Hefe-Weisse 6.5  
München, Germany (12 oz.)
- Stella Artois Lager, Belgium (12 oz) 6
- Amstel Light, Amsterdam (12 oz) 6

## NON-ALCOHOLIC BEVERAGES

- Beck's non– alcoholic, Germany 5
- Fever Tree All Natural Ginger Ale, and Tonic water 4.5
- Vignette All Natural Wine Country Sodas  
*Pinot Noir & Chardonnay* 4

**Cin-Cin House Special  
Fresh Fruit Sangria  
Red or Sparkling 7**