

CRU CELLARS

Wines by the glass (6oz) & bottle

9 oz pour available...fill it up!

Whites

- BUBBLES Bisol 'Jeio' Prosecco Veneto, Italy** 10/40
Light & dry. Green apple, pear, white flowers, hints of ginger, clean minerals. Soft texture with a creamy mousse. NV.
- PINK BUBBLES de Grenelle Rosé Brut Loire, France** 13/52
Crisp raspberry, wild strawberry, orange citrus, violets with zesty acidity. Tiny, vibrant bubbles make this extra delicious. NV.
- BUBBLES Laurent-Perrier Brut Champagne, France** 30
(375ml) Refined & fresh with citrus, pear, apple & brioche flavors. Excellent drive & cut. Extended lees aging adds depth. NV.
- HONDARRABI ZURI Altxerri Txakolina, Spain** 12/48
Gently fizz & bone-dry. Spritzy lime blossoms, lemony citrus & salty green melon. Perfect starter. 2016.
- RIESLING Darting Kabinett Pfalz, Germany** 13/52
Off-dry. Delicate exotic fruits, a hint of minerality, bracing acidity. Balanced & delicious. 2016.
- SAUVIGNON BLANC Gaspard Loire, France** 11/44
Organic. Smoothly-textured citrus fruits, mouthwatering acidity, a mineral streak & a hint of grassiness. 2016.
- DRY RIESLING Robert Weil Rheingau, Germany** 14/56
Sustainable. Pure & intense. Fresh lime, pear, green herbs, flowers, salty minerals with a high-acid spine. 2016
- PICPOUL Font-Mars Languedoc, France** 10/40
Taut & fresh. Pungent lemony citrus, white peach, subtle floral notes, lip-smacking acidity. Full-bodied & super dry. 2016.
- CHARDONNAY Perrusset Macon Burgundy, FR** 13/52
Incredible Macon. Lemon, hazelnut, a hint of lees contact with superb minerality underneath. 2015.
- DIEGO Bermejo Canary Islands, Spain** 15/60
Organic. Melon, green pear, flowers & fresh citrus offset a significant minerality. Very dry with a crunchy finish. 2016
- GRENACHE BLANC BLEND Lafage Roussillon, France** 12/48
Organic. Under-ripe pineapple, lime, rocky minerality, citrus blossom. saline flourishes. Silky mid-palette. 2016.
- ALBARINO Nanclares 'Dandelion' Rias Baixas, Spain** 15/60
Organic. Taut white peach, pear, citrus & white flowers with sea salt sprayed over the finish. Rich, dense mouthfeel. 2016.
- CHARDONNAY Mount Eden Edna Valley, California** 15/60
Orchard fruit, lemon rind, honey, pear, white flowers. Racy acidity. Pure & polished. 2016.
- ROSÉ Jean Perrier 'Gastronomie' Savoie, France** 12/48
100% Gamay from the foothills of the French Alps. Bright strawberry, white peach, a touch of minerality & a zippy finish. 2017.
- CRU HOUSE WHITE Oxford Landing Chardonnay** 8/32

Reds

- TROLLINGER Knauss 'Boutanche' Swabia, Germany** 10/40
Natural. Light & airy. A mix of cherry & berry fruit with hints of piney resin & dried herbs. Refreshing as red wine gets. 2016.
- GAMAY Dubost Beaujolais-Village, Burgundy, France** 11/44
Natural. Wild strawberry, brambly blackberry, dried herbs, black tea, peppery spice. Light & bright with a little tannic kick. 2015.
- SANGIOVESE Selvapiana Chianti Rufina Tuscany, IT** 12/48
Organic. Juicy dark cherries, mixed herbs & tobacco, with hints of earth, minerals & smoke. Classically lifted & elegant. 2015.
- PINOT NOIR Bacchus Monterey, California** 12/48
Supple & elegant. Lush cherry & raspberry fruits offset by subtle earth, spice & a hint of toasty oak. Softly tannic finish. 2016.
- NERELLO MASCALESE Terre Nere Sicily, Italy** 15/60
Ripe yet dry. Medium-bodied red fruits, wild herbs, a significant mineral streak, crisp acids & a touch of spice on the finish. 2016.
- MALBEC Chateau Cèdre 'Heritage' Cahors, France** 13/52
Certified Organic. Inky plum, blueberry, cherry, white pepper. Fuller bodied. Lots of earthiness with firm, chewy tannins. 2015.
- SYRAH Donkey & Goat Sierra Foothills, California** 16/60
Natural. One of Jen's favorite wineries. Dark berry aromas & flavors offset by hints of smoke, spice, violets & minerals. 2013.
- PINOT NOIR Pence Ranch Santa Rita Hills, California** 15/60
Organic. Raspberry & dark cherry fruits, cut flowers, licorice, sweet baking spice. Juicy & focused. 2016.
- NEBBIOLO Produttori Barbaresco Langhe Piedmont IT** 14/56
Classically beautiful. Cherry, tar, licorice, roses. Full-bodied, earthy & soft but persistent tannins. Perfect with Steak Frites. 2015.
- TEMPRANILLO Viña Sastre Ribera del Duero, Spain** 13/52
Generous mix of red & black berry fruit, lavender, allspice & a subtle leather savory streak. Bold & dry. 2016.
- MERLOT BLEND CMS Columbia Valley, WA** 12/48
Organic. Dark fresh plum, raspberry, cocoa, sweet spice, a touch of smoke & herbs. Fine-grained texture. Impeccably balanced. 2015.
- CABERNET Ancient Peaks Paso Robles, California** 13/52
Black cherry, currants, plums, graphite, smoke, vanilla, mocha & subtle herbs at the finish. Weighty & rich. 2015.
- CABERNET BLEND Chappellet Mt. Cuvee Napa, CA** 18/72
Organic. Plush blackberry, boysenberry, kirsch, dark chocolate, coffee, clove, bay leaf. Creamy texture with long finish. 2016.
- PETITE SIRAH BLEND Pessimist Paso Robles, CA** 15/60
Big & bold. Dark berry, dark cherry, mocha, sweet baking spice, hints of cracked black pepper. Voluptuous. 2016.
- CRU HOUSE RED Pascua 'Florida' Garnacha** 8/32

Cru Cellars is Tampa Bay's Best Wine Bar, with a location in Palma Ceia that has been open since 2010. We are known for the best wines-by-the-glass list in town, and we focus on small-production, terroir-driven & downright delicious wines that over-deliver for the money. Cru at Armature Works is a snapshot of what we do at our other location - where we have a full chef-driven dinner menu, over 350 retail wines, a wine-garden, and large private-event space. Check out our Cru U wine classes, wine tastings, & wine dinners held here at Armature Works in the Show & Tell space and at our Palma Ceia location. Sign up for our Wine of the Month club on our site too—two bottles a month with a side of education!

Join our email newsletter at crucellarstampa.com and follow us @[crucellars](https://www.instagram.com/crucellars) on Instagram & Facebook.

Subscribe to our [At the Wine Bar with Cru Cellars Podcast](#)—exploring the wine & restaurant biz in Tampa Bay.

Cru Cellars Palma Ceia 2506 S. MacDill Ave. Tampa 33629 For private events & catering email events@crucellarstampa.com

CRU

CELLARS

Cru Farmer's Platters

with warm baguette, house-made strawberry- basil jam, cornichon & whole grain mustard

Choose your own from the following:

Artisanal Cheese: 6/each

Pierre–Robert (cow, FR) *triple-crème, buttery, soft, mild*

Cremont (cow/sheep, VT) *creamy, yeasty, nutty*

Taleggio (cow, Italy) *wash-rind, tangy, fruity*

Truffle Tremor (goat, CA) *black truffle, herbaceous*

Garroxta (goat, Spain) *woody, nutty, flaky*

Tete de Moine (cow, Switzerland) *fruity & spicy*

Caciocavallo (sheep, Italy) *salty, sharp, earthy*

Griffin (cow, GA) *porter-washed, sweet*

Beechers Flagship Reserve (cow, WA) *nutty, caramel*

Fiore Sardo (sheep, Italy) *caramel, salty, nutty*

Rogue Smokey Blue (cow, OR) *hazelnut, sharp*

Valdeon Blue (cow, goat, Spain) *chestnut, creamy*

Point Reyes Bay Blue (cow, CA) *sweet, sharp, creamy*

Charcuterie

Bresola 9

Cured beef rubbed with salt & spices

Iberico 15

Ham from the pata negra hog, nutty & sweet

Sopresseta 6

Salami seasoned with garlic & red wine

Coppa 8

Cured pork seasoned with clove, herbs & white wine

Foie Gras Torchon 10

House-made foie gras pâté seasoned with brandy & pepper

Duck Confit Terrine 8

Chef's Selection:

Let the Chef choose for you!

Small (2 cheese, 1 charcuterie) 18

Large (3 cheese & 2 charcuterie) 30

CRU

CELLARS

The Cru Pour 6oz/9oz

Enjoy our house 6oz glass or 'fill it up' with 9oz!

Cru White 8/12

Cru Red 8/12

Cru Rosé (in a can!) 9

Steak Frites 16

NY Strip Steak cooked to perfection and served with house made fries and your choice of sauce

Sauces:

Béarnaise

Traditional hollandaise with tarragon

Chimichurri

Garlic, herbs, spices & olive oil

Au Poivre

Decadent brandy & peppercorn sauce

House Steak Sauce

Cru's signature sweet/savory sauce

Side of extra sauce: 1.50

Sandwiches

All sandwiches served with fries (salad available)

The Heights 14

Sliced steak on a hoagie roll with our creamy Béarnaise sauce, tomato, & arugula

The Ybor Chicken 9

White meat chicken brined & breaded in our house seasoning with just the right amount of kick. Served with Sriracha 1000 Island dressing, arugula & tomato on a buttered sesame bun

The Docks 11

Lean, juicy roast beef piled high on a buttered sesame seed bun with Swiss cheese

Kid's Crispy Chicken Bites 8

Breaded white-meat bites & fries

Frites 6

A side order of our house-made fries.

*See our **cheese/charcuterie** selection on back*