

CRU CELLARS

Wines by the Glass (6oz) & Bottle

9 oz pours available...fill it up!

Whites

BUBBLES Bisol 'Jeio' Prosecco Veneto, Italy	10/40
<i>Green apple, pear, white flowers, hints of ginger & minerals. NV.</i>	
PINK BUBBLES de Grenelle Rosé Brut Loire, France	13/52
<i>Wild strawberry, raspberry, orange, violets with zesty acidity. NV.</i>	
BUBBLES Laurent-Perrier Brut Champagne, France	30
(375ml) <i>Lemony citrus, pear, apple & brioche flavors. Classic. NV.</i>	
HONDARRABI ZURI Altxerri Txakolina, Spain	12/48
<i>Spritz lime blossoms, lemony citrus & salty green melon. 2017.</i>	
RIESLING St. Urbans-Hof Old Vines Mosel, Germany	11/44
<i>Off-dry. Lime, cherry, slate, white flowers, herbs. Pure. 2017.</i>	
SAUVIGNON BLANC Sauger Cheverny Loire, France	12/48
<i>Zesty grapefruit, lemon, hints of passionfruit & cut grass. 2017.</i>	
DRY RIESLING Dreissigacker Rheinhessen, Germany	14/56
<i>Certified Organic. Lime, peach, salty minerals, high acid. 2017.</i>	
PICPOUL Font-Mars Languedoc, France	10/40
<i>Lively lemon, white peach, subtle floral notes. Lip-smacking. 2016.</i>	
CHARDONNAY Perrusset Macon Burgundy, France	13/52
<i>Green apple, lemon zest, saline minerality. Silky. Unoaked. 2016.</i>	
JACQUÈRE Carrel Savoie, France	10/40
<i>Lemon, peach, basil, crushed stone, white flowers, salty finish. 2017.</i>	
GRENACHE BLANC BLEND Lafage Roussillon, France	12/48
<i>Organic. Under-ripe pineapple, lime blossom, mineral. Silky. 2016.</i>	
ALBARINO Nanclares 'Dandelion' Rias Baixas, Spain	15/60
<i>Organic. Taut white peach, citrus, powerful mineral, sea salt. 2016.</i>	
CHARDONNAY Scott Arroyo Seco, California	13/52
<i>Lemon curd, pineapple, white peach, vanilla, honeysuckle. 2016.</i>	
ROSÉ Figuière 'Magali' Provence, France	11/48
<i>Organic. Crisp strawberry, raspberry, citrus & wet stone. 2017.</i>	
CRU HOUSE WHITE Oxford Landing Chardonnay	8/32

White Wine Flights (9 oz)

WHITEY TIGHTIES 20

These three whites are the more "traditional" and classic representations of their regions.

Sauger Sav Blanc/Dreissigacker Dry Riesling/Scott Chard

ACID TRIP 20

You don't need Tim Leary to be your guide, we'll turn the lights down low for you to enjoy these beautiful whites.

Altxerri Txakolina/Font-Mars Picpoul/Dandelion Albarino

Reds

GARNACHA Gulp/Hablo La Mancha, Spain	10/40
<i>Natural. Bright red fruits & light texture. Chuggable. 2017.</i>	
SANGIOVESE Selvapiana Chianti Rufina Tuscany, IT	12/48
<i>Organic. Dark cherry, herbs, earth, minerals, cedar. Elegant. 2015.</i>	
PINOT NOIR Bishop's Peak San Luis Obispo, CA	12/48
<i>Cherry, strawberry, black tea, & a hint of purple flowers. 2016.</i>	
NERELLO MASCALESE Terre Nere Sicily, Italy	15/60
<i>Cherry, rhubarb, wild herbs, licorice, clove, mineral finish. 2016.</i>	
MALBEC Tinto de Rulo Maule, Chile	14/56
<i>Natural. Black cherry, blueberry, cinnamon, stony minerals. 2016.</i>	
PINOT NOIR RoseRock Eola-Amity, Oregon	17/68
<i>Red cherry, raspberry, lavender, five-spice. Lithe & compact. 2015.</i>	
NEBBIOLO Produttori Barbaresco Langhe Piedmont IT	14/56
<i>Cherry, strawberry, tar, clove, smoke, violet. Tannic finish. 2016.</i>	
MOURVEDRE BLEND Allipallá Maule, Chile	15/60
<i>Natural. Blackberry, raspberry, pepper, licorice, a little funk. 2016.</i>	
GRENACHE BLEND Brouca Faugeres, France	13/52
<i>Natural. Silky dark red fruits, hints of spice & dried herbs. 2016.</i>	
TEMPRANILLO Viña Sastre Ribera del Duero, Spain	13/52
<i>Organic. Red berry, cherry, hints of cola & all spice. Lush. 2017.</i>	
CABERNET FRANC Petit Thouars Chinon, France	14/56
<i>Dark red & black fruits, violets, layered spice. 2016.</i>	
MERLOT BLEND CMS Columbia Valley, WA	12/48
<i>Organic. Dark plum, currant, cocoa, allspice. Fine-grained. 2015.</i>	
CABERNET Felino Mendoza, Argentina	12/48
<i>Rich yet finely textured. Currant, cherry, chocolate, spice. 2017.</i>	
CABERNET BLEND Chappellet Mt. Cuvee Napa, CA	18/72
<i>Organic. Blackberry, kirsch, chocolate, clove, anise. Plush. 2016.</i>	
PETITE SIRAH BLEND Pessimist Paso Robles, CA	15/60
<i>Bold, dense dark berries, mocha, baking spice, black pepper. 2016.</i>	
CRU HOUSE RED Pascua 'Florida' Garnacha	8/32

Red Wine Flights (9 oz)

I LIKE IT RAW 20

See what all the rage is about with these natural wine beauties.

Rulo Malbec/Allipallá Mourvedre/Brouca Grenache

THE BOLD & THE BEAUTIFUL 20

For lovers of forward fruits & richer flavors, try these big reds!

Sastre Tempranillo/CMS Merlot Blend/Pessimist Blend

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

SOFT

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

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

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

SEMI-FIRM

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

Laura Chenel Tomme (goat, CA) *crystalline, savory*

Campo de Montalbán (blend, Spain) *Manchego-ish*

FIRM

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

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

BLUE

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

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

Charcuterie: 7/each

Chorizo *Paprika & spice*

Sopresseta *Salami seasoned with garlic & red wine*

Coppa *Cured pork with clove, herbs & white wine*

Olives *Castelvetrano & Kalamata*

Speck *Aged American Prosciutto*

Chef's Selection:

Let the Chef choose for you!

Small (2 cheese, 1 charcuterie) 18

Medium (3 cheese & 2 charcuterie) 30

Large (6 cheeses & 3 charcuterie) 49

Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

CRU

CELLARS

The Cru Pour 6oz/9oz

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

House White 8/12

House Red 8/12

House Rosé (can) 9

Steak Frites 16

Top Sirloin cooked to perfection and served with 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: 75 cents

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 11

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 4

A side order of fries.

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