

# CRU CELLARS

## Wines by the Glass (6oz) & Bottle

### Whites

9 oz pours available

### Reds

<b>CRU HOUSE WHITE Oxford Landing Chardonnay</b>	8/32
<b>BUBBLES Bisol 'Jeio' Prosecco Veneto, Italy</b>	10/40
<i>Green apple, pear, white flowers, hints of ginger &amp; minerals. NV.</i>	
<b>PINK BUBBLES de Grenelle Rosé Brut Loire, France</b>	13/52
<i>Wild strawberry, raspberry, orange, violets with zesty acidity. NV.</i>	
<b>BUBBLES Laurent-Perrier Brut Champagne, France</b>	30
<i>(375ml) Lemony citrus, pear, apple &amp; brioche flavors. Classic. NV.</i>	
<b>VERDICCHIO Santa Barbara Marche, Italy</b>	10/40
<i>Limestone, sea salt, tart lemon, grapefruit, saline minerality. 2017.</i>	
<b>DRY RIESLING Brand Pfalz, Germany</b>	12/60
<i>Peach, lime zest, briny minerality. Brisk &amp; very dry. 2017.</i>	
<b>SAUVIGNON BLANC Mary Taylor Bordeaux, France</b>	11/44
<i>Meyer lemon, touch of lime, powerful minerality. 2018.</i>	
<b>RIESLING St. Urbans-Hof Old Vines Mosel, Germany</b>	11/44
<i>Off-dry. Lime, cherry, slate, white flowers, herbs. Pure. 2017.</i>	
<b>CHARDONNAY Perrasset Macon Burgundy, France</b>	13/52
<i>Green apple, lemon zest, subtle minerality. Silky. Unoaked. 2017.</i>	
<b>JACQUÈRE Carrel Savoie, France</b>	10/40
<i>Lemon, peach, basil, crushed stone, white flowers, salty finish. 2017.</i>	
<b>GRENACHE BLANC BLEND Lafage Roussillon, France</b>	12/48
<i>Organic. Under-ripe pineapple, lime blossom, mineral. Silky. 2016.</i>	
<b>ALBARINO Nanclares 'Dandelion' Rias Baixas, Spain</b>	15/60
<i>Organic. Taut white peach, citrus, powerful mineral, sea salt. 2018.</i>	
<b>VERMENTINO Pala 'I Fiori' Sardinia</b>	12/48
<i>Orchard fruit, white flowers, honey, salty herbs. Bold texture. 2017.</i>	
<b>CHARDONNAY Scott Arroyo Seco, California</b>	13/52
<i>Lemon curd, pineapple, white peach, vanilla, honeysuckle. 2016.</i>	
<b>ROSÉ Brunn Niederosterreich, Austria</b>	11/55
<i>Crisp strawberry, raspberry, purple flowers. Zippy &amp; fresh. 2018.</i>	
<b>HOUSE ROSÉ Babe Sparkling Rosé</b>	

### White Wine Flights (9 oz)

#### **WHITEY TIGHTIES** 20

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

**Taylor Sav Blanc/Brand Dry Riesling/Scott Chardonnay**

#### **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.

**SB Verdicchio/Carrel Jacquere/Dandelion Albarino**

<b>CRU HOUSE RED Pascua 'Florida' Garnacha</b>	8/32
<b>GARNACHA Gulp/Hablo La Mancha, Spain</b>	10/50
<i>Natural. Bright red fruits &amp; light texture. Chuggable! 2017.</i>	
<b>SANGIOVESE Selvapiana Chianti Rufina Tuscany, IT</b>	12/48
<i>Organic. Dark cherry, herbs, earth, minerals, cedar. Elegant. 2015.</i>	
<b>PINOT NOIR Montinore Willamette, Oregon</b>	13/52
<i>Biodynamic. Strawberry, black cherry, turned earth, cocoa, baking spice. 2017.</i>	
<b>GAMAY Chanrion Beaujolais, France</b>	15/60
<i>Juicy raspberry, kirsch, crushed gravel &amp; mint. 2018.</i>	
<b>NERO D'AVOLA Poggio Anima Sicily, Italy</b>	11/44
<i>Plum, bing cherry, leather, spicy anise. 2017.</i>	
<b>NEBBIOLO Giordano Langhe Rosso Piedmont, Italy</b>	14/56
<i>Juicy cherry, raspberry, violets, delicate spice. Firm tannins. 2017.</i>	
<b>CABERNET FRANC Petit Thouars Chinon, France</b>	11/44
<i>Raspberry jam, smoked oak, cocoa, earthy minerality. 2016.</i>	
<b>MERLOT BLEND Tellus Vinea Bordeaux, France</b>	13/52
<i>Natural. Black fruit, plum, forest floor, graphite, hint of smoke. 2016.</i>	
<b>MALBEC Zuccardi Mendoza, Argentina</b>	12/48
<i>Blackberry jam, clove, white pepper, long finish. 2017.</i>	
<b>TEMPRANILLO Viña Sastre Ribera del Duero, Spain</b>	13/52
<i>Organic. Red berry, cherry, hints of cola &amp; all spice. Lush. 2017.</i>	
<b>SYRAH BLEND Chave 'Mon Coeur' Rhone, France</b>	14/56
<i>Spicy black fruits, pepper, dried herbs, lavender. 2017.</i>	
<b>MERLOT BLEND CMS Columbia Valley, Washington</b>	12/48
<i>Organic. Rich dark plum, currant, cocoa, allspice. 2016.</i>	
<b>CABERNET SAUVIGNON Ancient Peaks Paso, CA</b>	12/48
<i>Rich dark fruits, cocoa, leather, subtle herbs, pepper. 2017.</i>	
<b>CABERNET BLEND Chappellet Mt. Cuvee Napa, CA</b>	18/72
<i>Organic. Plush blackberry, kirsch, chocolate, clove, anise. 2016.</i>	
<b>SYRAH BLEND Tenshen Santa Barbara, CA</b>	14/56
<i>Bold, dense dark berries, raisin, nutmeg, mocha. 2017.</i>	

### Red Wine Flights (9 oz)

#### **I LIKE IT RAW** 20

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

**Gulp Hablo Garnacha/Rulo Malbec/Tellus Bordeaux Blend**

#### **THE BOLD & THE BEAUTIFUL** 20

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

**Mon Coeur Syrah/CMS Merlot Blend/Tenshen 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](http://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](mailto:events@crucellarstampa.com)



## 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*

**Crotin (goat, FR)** *soft, floral, lemon, refreshing*

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

#### **SEMI-FIRM**

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

**Van Kaas Gouda (goat, NE)** *delicately fruity, smooth*

**Campo de Montalbán (blend, SP)** *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*

**Finnochiona Salami** *With organic fennel & spices*

**Olives** *Castelvetrano & Kalamata*

**Prosciutto di Parma** *Cured 36 months.*

### **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.



### **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*

### **Steakhouse Salad 16**

*Top Sirloin cooked to perfection and served over a bed of arugula with tomato, red onion, olives & our house-made vinaigrette*

### **Sandwiches**

*All sandwiches served with fries. Salad available upon request.*

#### **The Heights 14**

*Shaved beef on a hoagie roll with our creamy Béarnaise sauce, tomato, & arugula*

#### **The Steakhouse 15**

*Sliced steak on a hoagie with caramelized onions, cheddar cheese, house-made steak sauce*

#### **The Ybor Caprese Chicken 14**

*White-meat chicken, brined & breaded in our house seasoning, with melted mozzarella, tomato & our house-made chimichurri*

#### **The Docks 11**

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

#### **Kid's Crispy Chicken Bites 8**

*Breaded white-meat bites & fries*

### **Sides**

#### **Frites 5**

*A plate of fries*

#### **Truffle Frites 8**

*A plate of fries tossed in truffle oil then showered with grated Fio Sardo cheese*

#### **Bread & Butter 4**

*Warm baguette with garlic herb butter*