

Late Night Menu

Available from 9:00 to Midnight every Friday & Saturday

NIBBLES

international olives 3

flash fried spinach 4
sea salt & cracked pepper

artisan breads 2
bergamot infused ev olive oil

fried cashews 4
candied ginger

SMALL PLATES

artisan cheese plate 12
with accoutrements

chopped romaine salad 7
asian pear, toasted walnuts, blue cheese vinaigrette

sliced vine ripened tomatoes 8
fresh mozzarella, basil, extra virgin olive oil

buttermilk fried calamari 8
panko crumbs, tropical fruit sambal

sliced vine ripened tomatoes 8
fresh mozzarella, basil, extra virgin olive oil

grilled hanger steak 12
piquillo almond romesco

pulled pork sliders 10
soft rolls, chipotle bbq sauce, housemade pickles

catalan patates bravas 7
crispy potato wedges, pimenton, garlic allioli, spicy tomato chutney

roasted chicken & apple wontons 8
black pepper hoisin

rock shrimp cakes 9
wild arugula, remoulade

prosciutto wrapped figs 8
blue cheese, pedro ximenez glaze

balsamic strawberry flatbread 10
sonoma goat cheese, pignoli

SWEETS

Artisan gelato or sorbet 5

sweet cream cheesecake fritters 6
cinnamon, pastry, guava coulis

Trace's chocolate pudding 6
Barry cocoa, Valrhona 73% bittersweet, fresh cream

NIBBLERS Eatery & Wine Bar,
Pleasant Hill's neighborhood
destination for sustainable small
plates & eclectic wines;
is delighted to introduce our new
Late Night Menu,
which we will be offering
Friday & Saturday evenings this
summer from 9:00 to midnight.

Seasonal Producers

Heirloom Organic Gardens - Hollister
spinach, greens, herbs, onions, roots

K&J Orchards - Winters
asian pears

Hamada - Kingsburg
citrus, stone fruits

Bruin Farm - Lodi
vine ripened tomatoes

Chue's Farm - Fresno
herbs, roots, peas

Little Organic Farm - West Marin
dry farmed potatoes

Hidden Star / Smit Ranch - Linden
apples

Rose Lane Farm - Knightsen
almonds, tomatoes

Knoll Tairwa Farms - Brentwood
herbs, roots, figs

Lucero Farm - Lodi
strawberries, summer squash

Full Belly Farm - Capay Valley
greens, roots, walnuts, onions

Capay Oaks - Capay Valley
arbequina olive oil

Della Fattoria - Petaluma
brick oven bread

Cleanfish Alliance - SF
sustainable seafood

Glaum Ranch - Santa Clara
pastured eggs

Four Mile River - CT
berkshire pork

Fulton Valley Farm - Sonoma
free range chicken

Meyer Ranch - MT
sustainable beef

Andante Dairy - Marin
artisan cheese