

# CRU CELLARS

## Wines by the glass (6oz) & bottle

9 oz pour available...fill it up!

### Whites

- BUBBLES Champalou Brut Vouvray, Loire, France** 15/60  
*Pear, a mix of stone fruits, lemon zest, almonds, white flowers, a touch of honey. Plump yet finishes chalky & crisp. NV.*
- BUBBLES Laurent-Perrier Brut, Champagne, France** 30  
**(375ml)** *Refined & fresh with citrus, pear, apple & brioche flavors. Excellent drive & cut. On point. NV.*
- HONDARRABI ZURI Altxerri, Txakolina, Spain** 12/48  
*Gently fizzy & 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. 2015.*
- 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.*
- GRENACHE BLANC BLEND Lafage, Roussillon, France** 12/48  
*The 'Centenaire' bottling, blended with Grenache Gris & Roussanne. Organic. Under-ripe pineapple, lime, rocky minerality, citrus blossom. saline flourishes. 2016.*
- GODELLO Godeval, Galicia, Spain** 10/40  
*Green apple, pear, apricot, lemon, subtle ginger, mineral & floral accents. Texturally rich yet still elegant. 2016.*
- CHARDONNAY Perrusset, Macon, Burgundy, France** 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*
- 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 Fontsaïnte Gris de Gris, Corbieres, France** 11/44  
*Dry & balanced. Strawberry & cherry fruit, some orange citrus with a mineral backbone. 2016.*
- CRU HOUSE WHITE Oxford Landing Sauv. Blanc** 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.*
- PAIS Maurizio Gonzales Pipeño, Bío Bío, Chile** 12/48  
*Natural. Light & elegant. Dark fruits with a touch of pepper, crisp acidity, chuggable texture. Great intro to Natural wines. 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, Italy** 12/48  
*Organic. Dark cherries, mixed herbs & tobacco, with hints of earth, minerals & dean. Classically lifted & elegant. 2015.*
- 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. 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.*
- MALBEC Tinto de Rulo, Bío-Bío, Chile** 13/52  
*Natural. 140 year-old vines. Mix of dark fruits, flowers, a pleasant bitter element, a whiff of earthiness. Rustic & elegant. 2015.*
- PINOT NOIR Pence Ranch, Santa Rita Hills, California** 15/60  
*Organic. Raspberry & dark cherry fruits, cut flowers, licorice, sweet baking spice. Juicy & focused. 2016.*
- MERLOT BLEND Moulin d'Issan, Bordeaux, France** 13/52  
*Textbook. Cranberry, plums & cassis with hints of graphite, cedar, smoke & spice. Softly tannic finish. 2015.*
- 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. 2015.*
- GARNACHA BLEND Mas Alta 'Artigas,' Priorat, Spain** 16/64  
*Organic. Concentrated red currant, black raspberry, licorice, mineral tang. Powerful, pure, fruity & savory. 2014.*
- CABERNET Ancient Peaks, Paso Robles, California** 13/52  
*Black cherry, currants, plums, graphite, smoke, vanilla, mocha & subtle herbs at the finish. Weighty & rich. 2015.*
- SYRAH BLEND Para Maria, Santa Ynez, California** 16/64  
*Big & bold yet bright. Blueberry, black cherry, purple flowers, subtle game, spicebox & hints of cracked black pepper. 2015.*
- 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](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 [Jen@crucellarstampa.com](mailto:Jen@crucellarstampa.com)



## Cru Farmer's Platters

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

### **Chef's Selection:**

**Small (2 cheese, 1 charcuterie) 18**

**Large (3 cheese & 2 charcuterie) 30**

Or 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*

**Georiga Gold (cow, GA)** *buttery, citrusy, savory*

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

**Bellweather San Andreas (sheep, CA)** *buttery, salty*

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

**Avanlanche Midnight Blue (goat, CO)** *spicy, citrus*

**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**

*House-made duck confit & herbs, crispy duck skin*

## The Cru Pour 6oz/9oz

Drink the wine, keep the glass! 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**

**Bucket of five 40**

## 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*

## 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**

*Four breaded white-meat bites & fries*

### **Frites 6**

*A side order of our house-made fries.*

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