

# CRU CELLARS

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

9 oz pours available...fill it up!

### Whites

<b>CRU HOUSE WHITE</b> Oxford Landing Chardonnay	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
<b>(375ml)</b> <i>Lemony citrus, pear, apple &amp; brioche flavors. Classic. NV.</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>SAUVIGNON BLANC Sauger Cheverny Loire, France</b>	12/48
<i>Zesty grapefruit, lemon, hints of passionfruit &amp; cut grass. 2017.</i>	
<b>DRY RIESLING Brand Pfalz, Germany</b>	12/60
<i>Peach, lime zest, briny minerality. Bright, brisk &amp; very dry. 2017.</i>	
<b>PICPOUL Font-Mars Languedoc, France</b>	10/40
<i>Lively lemon, white peach, subtle floral notes. Lip-smacking. 2016.</i>	
<b>CHARDONNAY Perrusset Macon Burgundy, France</b>	13/52
<i>Green apple, lemon zest, saline minerality. Silky. Unoaked. 2016.</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. 2016.</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>ROSÉ CAN Babe Sparkling Rose</b>	9

### White Wine Flights (9 oz)

#### **WHITEY TIGHTIES** 20

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

**Sauger 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.*

**Carrel Jacquere/Font-Mars Picpoul/Dandelion Albarino**

### Reds

<b>CRU HOUSE RED</b> Pascua 'Florida' Garnacha	8/32
<b>GARNACHA Gulp/Hablo La Mancha, Spain</b>	10/40
<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 Estate Willamette, Oregon</b>	12/48
<i>Biodynamic. Strawberry, black cherry, turned earth, cocoa, &amp; baking spice. 2017</i>	
<b>NERELLO MASCALESE Terre Nere Sicily, Italy</b>	15/60
<i>Cherry, rhubarb, wild herbs, licorice, clove, mineral finish. 2016.</i>	
<b>MALBEC Tinto de Rulo Maule, Chile</b>	14/56
<i>Natural. Black cherry, blueberry, cinnamon, stony minerals. 2016.</i>	
<b>PINOT NOIR Chanin Santa Barbra, California</b>	19/76
<i>Elegant &amp; silky. Cherry, Raspberry, forest floor, dried flowers. 2016</i>	
<b>NEBBIOLO Produttori Barbaresco Langhe Piedmont IT</b>	14/56
<i>Cherry, strawberry, tar, clove, smoke, violet. Tannic finish. 2016.</i>	
<b>CABERNET FRANC Petit Thouars Chinon, France</b>	13/52
<i>Dark red &amp; black fruits, violets, layered spice. 2016.</i>	
<b>MERLOT BLEND Tellus Vinea Bordeaux, FR</b>	13/52
<i>Natural. Black fruit, plum, earth, graphite, hint of smoke. 2016.</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, WA</b>	12/48
<i>Organic. Dark plum, currant, cocoa, allspice. Fine-grained. 2016.</i>	
<b>CABERNET Felino Mendoza, Argentina</b>	12/48
<i>Rich yet finely textured. Currant, cherry, chocolate, spice. 2017.</i>	
<b>CABERNET BLEND Chappellet Mt. Cuvée Napa, CA</b>	18/72
<i>Organic. Blackberry, kirsch, chocolate, clove, anise. Plush. 2016.</i>	
<b>PETITE SIRAH BLEND Pessimist Paso Robles, CA</b>	15/60
<i>Bold, dense dark berries, mocha, baking spice, black pepper. 2016.</i>	

### Red Wine Flights (9 oz)

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

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

**Gulp Hablo/Rulo Malbec/Tellus Merlot Blend** 20

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

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

**Mon Coeur Syrah/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](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

## 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*

**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*

**Finochiona Salami** *Coarse salami with organic fennel and 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.

# CRU

## CELLARS

Enjoy any of our wines as 6oz or 'fill it up' with 9oz!

### **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*

### **Steakhouse Salad 16**

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

### **Sandwiches**

All sandwiches come with fries. Salad can be substituted by request.

#### **The Heights 14**

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

#### **The Steakhouse 15**

*Sliced steak on a hoagie roll with caramelized onions, cheddar cheese, and our house steak sauce*

#### **The Ybor Caprese Chicken 13**

*White meat chicken brined & breaded in our house seasoning with melted mozzarella, tomato, and 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 our house fries tossed in truffle oil, with Fiore Sardo cheese grated over top*

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

*Warm baguette served with garlic & herb butter*  
See our **cheese/charcuterie** selection on back