

Flower Bar

WINTER
2025

MENU

Charcuterie Board | 25

Artisanal Cheeses, Salumi, Fig Jam, Seasonal Fruit, Grapes, Marcona Almonds, Crackers

Beet Hummus | 11

Local Seasonal Vegetables

gf, v

Burrata | 13

Seasonal Fruit, Calabrian Chile & Herb Oil, Balsamic, Sourdough

veg

Smoked Trout Dip | 13

Chives, Horseradish, Creme Fraiche, served w/ Kettle Potato Chips

gf

Truffle Deviled Eggs | 15

Parmesan Reggiano, Chives

gf, veg

Beet Salad | 13

Seasonal Fruit, Goat Cheese Mousse, Z'atar, Arugula, & Dukkah

gf, veg

Tuna Crudo | 17

Ponzu, Avocado, Togorashi Rice

gf

Mushroom Arancini | 15

Parmesan Reggiano, Truffle Aioli

veg

Duck Confit | 19

Roasted Garlic, Beet Onion Jam, Sourdough

df

Merguez Meatballs | 19

Fire Roasted Piperade, Tzatziki, Feta Cheese

French Onion Soup | 9

Sourdough Bread, Fontina Cheese, Gruyère Cheese

gf: gluten free | df: dairy free | veg: vegetarian | v: vegan

DESSERT

Ask your host about our seasonal feature



...because every day is better with good food, great wine, and a touch of floral magic!

Our menu features locally sourced, seasonal ingredients from MOHI Farm

For reservations and private events please inquire:
hello@luxeleal.co
(408) 403-5893





GARDEN SPRITZ | 13
 CHANDON sparkling brut
 handcrafted bitter-orange liqueur, rosemary



CHAMPAGNE VENDING MACHINE TOKEN | 20

Moët & Chandon Imperial Brut & Brut Rosé

VEUVE CLICQUOT | 70

VEUVE SPLIT | 40

SPARKLING

Brut Rosé, Vol Enchante, Crémant d'Alsace Brut Rosé, Alsace, France | 13 / 39

Brut, Pascal Bouchard Crémant, Champagne, France | 15 / 45

Veuve Clicquot, Brut Champagne Blend | 70 BTL

ROSÉ

Rosé, Whispering Angel Rosé, Château d'Esclans, Provence, France | 13 / 39

WHITE

Sauvignon Blanc, La Chablisienne Saint-Bris 2022, Burgundy, France | 11 / 33

Chardonnay, Pascal Bouchard Chablis 2022, Burgundy, France | 15 / 45

Chardonnay, Alphonse Mellot, Les Pénitents, 2019 Loire Valley, France | 13 / 39

Chardonnay, Mason Louis Latour, Chablis 2022, Burgundy France | 9 / 29

RED

Gamay, Château de La Chaize, 2022, Fleurie, Beaujolais, France | 15 / 45

Pinot Noir, Moillard Bourgogne, Le Duche, 2019, Burgundy, France | 13 / 39

Grenache, Beaumes-de-Venise, Château Redortier, 2022, Rhône Valley, France | 15 / 45

GSM, Domaine la Grangette, Saint Joseph Rouge, 2021, Rhône Valley, France | 11 / 33

Merlot, Château Saint-Sulpice, 2022, Bordeaux, France | 13 / 39

PORT

Port, Léal Vineyards, 15 year Tawny Port, San Benito County | 13 / 48

BEER

1664 Kronenbourg, Lager, France | 5

Peroni Nastro Azzurro, Lager, Italy | 5

COFFEE

LAVENDER OATMILK LATTE | 7

VANILLA ROSE LATTE | 6

ESPRESSO | 3

CAPPUCCINO | 5

FLAVORS | .50

AMERICANO | 3

LATTE | 5

VANILLA, CARAMEL,

HAZELNUT, LAVENDER

DAIRY: WHOLE MILK, NON-FAT MILK

NON-DAIRY: OATMILK | 1

MATCHA LATTE | 5

HOT TEA | 3.5

BLACK, HIBISCUS, CHAI

BLACK ICED TEA | 3.5

