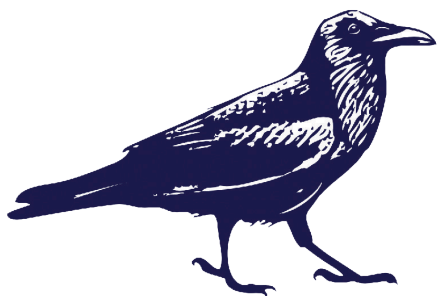


# CORBEAUX

WINE & TEA HOUSE



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## OUR WINERY & OTHERS

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### IMPORTED WHITE

- vinho verde 2023** - fria frio - sousa, portugal \$13/\$40  
light, fresh & dry white blend, *green apple, pear, citrus and floral blossom*
- chasselas 2021** - l'alpage - mont-sur-rolle, switzerland \$14/\$42  
crisp and dry, *golden apple, beeswax, yellow pomelo*
- riesling 2023** - white rabbit - rheinhessen, germany \$12/\$38  
kabinett, *semi-sweet, fruit-driven with hints of melon, petrol, and peach*
- chenin blanc 2023** - les chancelières - vouvray, france \$13/\$40  
soft and fruity, *pear, granite, golden apple, acacia flower with a slightly crisp finish*
- chablis 2021** - domaine passy le clou - chablis, france \$55/btl  
elegant mouthfeel, *bright acidity, granny smith apple, lime, round finish*

### OUR ORANGE & ROSÉ

- natural rosé 2022** - nude. - paso robles, ca \$42/btl  
mourvedré, *strawberry, watermelon, raspberry*
- skin contact pinot grigio 2020** - ramato - temecula valley, ca \$13/\$40  
skin fermented pinot grigio, *orange style wine, stone fruit, baking spices*

### IMPORTED ORANGE

- paleokerisio semi-sparkling orange 2022** - domaine glinavos - zitsa, greece \$12/\$32  
500 ml debina & vlahiko grapes, *unique, off-dry & natural, apple, brioche, cinnamon*



## OUR WINERY & OTHERS

### OUR RED

**lavande nv** - temecula valley, ca \$14/\$42  
off-dry merlot, served slightly chilled, *fig, blueberry, raspberry*

**merlot 2020** - temecula valley, ca \$15/\$52  
50-year old vine merlot, *blueberry, cedar, clove*

**cabernet franc 2017** - temecula valley, ca \$18/\$64  
cabernet franc, merlot, *tobacco leaf, green pepper, red fruit*

**corbeaux 2020** bordeaux style - temecula valley, ca \$64/btl  
merlot, cabernet sauvignon, syrah, *black current, blackberry, anise, complex*  
*(available in magnum for \$125)*

**borel 2020** bordeaux style - napa & temecula valley, ca \$18/\$68  
cabernet sauvignon, merlot, *black cherry, licorice, black fig, sage, forest floor*  
*(available in magnum for \$135)*

**cabernet sauvignon 2020** - burrage and tucker - napa valley, ca \$24/\$92  
45 year old vines from oakville ava, *new french oak, black fruit, sandalwood, busty*

### OUR DESSERT

**not starboard 2017** - haven house - cucamonga, ca \$18/\$62  
port style wine, *122 year old organic zinfandel vines*

**solera aged 2010** - haven house - cucamonga, ca \$21/\$82  
73 year old solera aged sherry, *organic palomino & pedro ximénez grapes*



## OUR WINERY & OTHERS

### OUR SPARKLING

**natural mourvèdre piquette 2022** - nude. - paso robles, ca \$36/btl  
effervescent, skin fermented wine made from the second pressing  
of mourvèdre grape pomace, *refreshing, light & bright red berry*

**natural tempranillo pét nat 2022** - nude. - paso robles, ca \$42/btl  
slightly effervescent tempranillo, *rich black plum, baking spices, mulberry*

**brut rosé nv** - maison étoile - sonoma county, ca \$18/\$79  
méthode champenoise, *strawberry, white tea, lemon*

### IMPORTED SPARKLING

**cremant de loire nv** - maison foucher blanc - loire, france \$16/\$60  
sustainable chenin blanc, chardonnay, pinot noir, *fine bubbles, yellow apple, lemon*

**grand cru blanc de craie brut** - henri giraud - champagne, france \$120/btl  
complex and delicate, *fresh aromas of apple paired with creamy notes of marzipan and biscuits*

**grand cru blanc de blanc extra brut** - bruno paillard - champagne, france \$180/btl  
elegant bubbles, *lively and bright, honeysuckle, lemon zest, fleur de sel*

### OUR WHITE

**natural vinho blanc 2023** - nude. - paso robles, ca \$14/\$42  
grenache & sauvignon blanc, *white peach, jasmine, mineral*

**sauvignon blanc 2022** - temecula valley, ca \$13/\$40  
50 year old vine sauvignon blanc, *soft, flint, jasmine, guava*

**chardonnay 2021** - epitome - buellton, ca \$15/\$44  
stainless steel & oak barrel finished, *buttered brioche, lemongrass, apple*





# CORBEAUX

WINE & TEA HOUSE

## OUR WINERY & OTHERS

### IMPORTED RED

<b>beaujolais village granite 2022</b> - famille descombe - beaujolais villages, france carbonic maceration, concrete fermentation, <i>classic fresh red cherry, minerality, wild blackberry</i>	\$15/\$52
<b>pinot noir 2022</b> - drouhin oregon roserock - eola-amity hills, oregon silky with depth and dimension, <i>marionberry, cherry pie, lavender, cassis, cardamom</i>	\$20/\$76
<b>grenache/syrah blend 2022</b> - via edetana tinto - terra alta, spain grenache, syrah, carignan, <i>red fruits, black pepper, velvety tannins, refreshing acidity</i>	\$15/\$52
<b>malbec 2021</b> - tapiz - mendoza, argentina full bodied with a persistent finish, <i>black plum, stewed blackberry, tobacco, chewy tannins</i>	\$14/\$42
<b>syrah cornas granit 30 2020</b> - domaine vincent - cote de rhône, france full bodied, beautiful & intense bouquet <i>black fruits, violet, olive, black pepper</i>	\$85/btl
<b>rioja reserva 2015</b> - valenciso - rioja, spain 19 month french oak aged tempranillo, <i>fresh red stone fruits, plums, red peppercorn</i>	\$99/btl
<b>burgundy premier cru pinot noir 2020</b> - domaine arnoux - beaune, france exceptionally smooth tannins, <i>black cherry, soft smoke and leather, dried roses</i>	\$135/btl
<b>barolo del comune di verduno DOCG 2019</b> - cantina massara - piedmont, italy full-bodied & bold nebbiolo grapes, <i>ripe red fruit, rose bouquet, cinnamon, silky tannins, lingering finish</i>	\$105/btl



# CORBEAUX

WINE & TEA HOUSE

## OUR STORY

Our story begins in 1998 when the family first moved to Temecula and started experimenting with winemaking. The love for winemaking and the Temecula Valley only continued to grow over the years, and in 2010, the *Matin Du Bois* label and the first estate merlot blends were released.

At *Matin Du Bois* Vintners, we are firm believers in the axiom that the wine begins in the vineyard. The history of our flagship vineyard, *Solidago Farms*, is a rich one as it is one of Temecula Valley's oldest. The vineyard was planted with the Bordeaux varietal Sauvignon Blanc from the imported vine clippings and test vineyards planted by early Temecula Valley French settlers in 1967. These clippings were propagated throughout the decades and became the rootstock of our vineyard in 1975, developing fruit that is of unprecedented quality and provenance in the Temecula Valley. Two French varietals are now grown in this vineyard, Sauvignon Blanc and Merlot, all with the original Sauvignon Blanc rootstock.

In 2004, the Schneider Family purchased the vineyard and began tending one of the oldest vineyards in the valley, maintaining the integrity of the low yield and high quality fruit. In 2010, the family released their original 4 labels, the first to be created was *Corbeaux*; named after the crows that watch over the vineyard and the Bordeaux style winemaking used to create this first release. The labels that followed were *Borel*, *Solidago*, and *Lavande* with the goal to create delicious Merlot centric wines in the French style despite the market reeling from the sideways affect.

10 years and a generation later, the original 4 labels were recreated, along with five new brands from up the coast of California. Combining various winemaking styles, the pairing of french and asian style food, and the incorporation of tea started to take on a life of its own. This set forth a new path for a different type of wine tasting experience in Temecula, one that is rooted in tradition but keeps an eye towards innovation; one that is uniquely *Corbeaux*.



# CORBEAUX

WINE & TEA HOUSE

## TEA

### WHITE TEA

white peony  
very delicate, floral, light notes of apricot & honey

exotic wedding  
vanilla, lemon, rosebuds

white pear  
white tea, pear, apple, cinnamon

### GREEN TEA

lung ching  
"tea of the emperor" light, sweet, fruity

hojicha  
green tea roasted over charcoal, nutty, roasted flavor

moroccan mint  
green tea with a hint of spearmint

mountain spring jasmine  
jasmine blossoms and organic green tea leaves

genmaicha  
roasted rice & japanese green tea

fig berry  
green tea, fig, rose, mixed berries

green paradise  
fragrant blend of green tea accented by pineapple

### OOLONG TEA

oolong  
traditional taiwanese oolong tea

milky oolong  
half fermented tea leaf, heated in a milk bath

blackberry sage  
earthy flavors of berries and herbs



# CORBEAUX

WINE & TEA HOUSE

## WINE TASTING

Your choice of 5 wines:

\$38

maison étoilé brut rosé  
methodé champenoise - strawberry, lemon, white tea

vinho blanc 2023  
mineral, jasmine, white peach

chardonnay 2021  
buttered brioche, lemongrass, apple

sauvignon blanc 2022  
50 year old vines - soft, flint, jasmine, guava

ramato 2020  
skin fermented pinot grigio - stone fruit, baking spices

lavande nv  
off-dry merlot - fig, blueberry, raspberry

borel 2020  
bordeaux style blend - black cherry, licorice, sage, forest floor

merlot 2020  
old vine merlot - blueberry, cedar, clove

cabernet franc 2017  
tobacco leaf, green pepper, red fruit

cabernet sauvignon 2020  
new french oak, black fruit, sandalwood, busty



ice tea \$6

large pot \$15

small pot \$6



# CORBEAUX

WINE & TEA HOUSE

## TEA

### BLACK TEA

english breakfast  
traditional breakfast blend of Assam

grey moonlight  
classic earl grey with bergamot and vanilla

fruit cup  
black tea and honeybush with mixed berries & stone fruits

lapsang souchong  
black tea smoked over pine woods

thai chai  
traditional chai ingredients with coconut & lemongrass

pu-erh pearls  
compressed, fermented, 5 year old shou style, earthy, smooth, leather

dark rose  
chinese black tea with rose pedals and delicate rose oil

german chocolate cake  
black tea blend, chocolate, coconut, caramel

cha cha chai  
comforting black tea, cinnamon, ginger, cardamom and clove

### TISANE (HERBAL TEA)

lavender chamomile  
egyptian chamomile & lavender from our family estate

honeybush  
african rooibos, nutty, honey & vanilla notes

hibiscus  
tart, rich, and refreshing fruit notes

OM  
cardamom, licorice, fennel, ginger, cinnamon, rose, lemon grass

peach apricot  
green honeybush, pineapple, orange, papaya, apricot, peach



# CORBEAUX

WINE & TEA HOUSE

## COCKTAILS

### DIRECT

THAI FASHION \$16  
argonaut, burnt lime, thai chili, lapsang tea

TEA IN MANHATTAN \$17  
lapsang tea, brandy, vermouth, hojicha, black walnut

### SOPHISTICATED

THE ELISE \$16  
prickly pear, lemon, egg white, bitters and red wine

FRENCH 76 \$18  
brut, brandy, burnt orange, bitters, orange twist

CORBEAUX SOUR \$15  
brandy, lime, yuzu, egg white, bitters



menu presented by chief cocktail officer Bobby Castro

ice tea \$6

large pot \$15

small pot \$6



# CORBEAUX

WINE & TEA HOUSE

## BRANDY

### CALIFORNIA

argonaut brandy - fresno, ca \$16  
10+ grape varieties, apricot jam, fresh pear, toasted oak, caramel

### COGNAC

fanny fougerat VSOP - borderies, france \$21  
6 year barrel aged, fruity, luscious, tangy

fanny fougerat XO - borderies, france \$32  
22 year barrel aged, rich flavor of dried fruits and tobacco

### CALVADOS

julien frémont calvados reserve - normandy, france \$22  
3 year oak aged, orchard fruit, vanilla and lightly peppery oak

### VERMOUTH

alessio vermouth bianco - piedmont, italy \$13  
semi-sweet, warm spices, mild bitterness, bright, crisp citrus finish

foro rosso vermouth di torino - piedmont, italy \$12  
sweet, aromatic herbs, bitter orange, rhubarb

menu presented by chief cocktail officer Bobby Castro



# CORBEAUX

WINE & TEA HOUSE

## COCKTAILS

### REFRESHING

TOKYO SUN \$16  
nigori sake, cherry blossom tonic, green paradise tea, yuzu

A DREAM OF SPRING \$16  
gooseberry, vermouth, amaro, lemon, cardamom

HER MAJESTY\* \$15  
blackberry sage tea, lemon, mint, blackberries, white wine

### ADVENTUROUS

YEAR OF THE SNAKE \$16  
hibiscus, szechuan pisco, yuzu, sparkling verjus

IRISH TONIGHT \$15  
espresso, guinness, brandy, vanilla cold foam

\* can be made non-alcoholic

menu presented by chief cocktail officer Bobby Castro





# CORBEAUX

WINE & TEA HOUSE

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## UNIQUE REFRESHERS

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### BEER

schneiderweiss - bavaria, germany unfiltered amber ale hefeweizen, fruity aroma	<b>\$12</b>
guinness stout - dublin, ireland bitter and sweet notes of toast & caramel, smooth, creamy	<b>\$10</b>
bier blanc - strasbourg, france 1664 kronenberg unfiltered white ale, citrus and elderflower	<b>\$9</b>
yuzu white ale - kyoto, japan kyoto white ale, crisp and refreshing	<b>\$10</b>
matcha ipa - kyoto, japan kyoto ipa with matcha, uniquely subtle citrus	<b>\$10</b>

### NON ALCOHOLIC

kally golden sparkler sparkling wine alternative, delicate, tart, bright chardonnay verjus, green tea, black tea, jasmine	<b>\$12</b>
kally verjus sparkler sparkling verjus is bright, zesty, and perfectly balanced between tangy acidity and subtle sweetness	<b>\$13/\$48</b>
kally x SingleThread pear verbena elevated, smooth & complex, subtle honey, citrus, and floral notes complement tart fizzy verjus and bright herbal lemon verbena	<b>\$14/\$56</b>
pellegrino sparkling water	<b>\$6</b>



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## OUR WINEMAKER

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Regan Schneider is a Sommelier and second-generation vintner who took the reins of Matin Du Bois Vintners from her father, who started the winery in 2010. The emphasis on good food and wine runs deep within the family and is consistently expressed in their everyday life.

Regan ended up pursuing this passion for food and wine when she studied at Cal Poly San Luis Obispo for Food Chemistry with a concentration in Culinary Arts. After graduating, she became a sommelier and came back to revive Matin Du Bois Vintners, becoming the youngest winemaker in the Temecula Valley.

Today, she is creating waves in the Temecula Valley with her fresh approach to common wines and persistent passion for preserving the tradition and expertise behind the creation of excellent wine.

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## OUR CHEF

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In his first executive chef role, Christopher Gimeno brings over a decade of culinary experience and passion, shaped by his upbringing as a Filipino-American, to Corbeaux Wine & Tea House. Chef Chris studied at International Culinary Center, in San Jose, CA. He worked at Orchard City Kitchen, a Michelin starred restaurant while simultaneously opening and expanding Konjoe burger bar to sports stadiums like SAP Center & Levi's.

Chris later moved to San Diego where he worked at Underbelly and helped open Fortunate Son with Consortium Holdings. At Corbeaux, he has created a hyper-seasonal pairing menu that challenges diners and brings a different approach to food in Old Town, Temecula. Chef Chris' cuisine is centered around pushing the boundaries of tea incorporated and infused food, and utilizes globally sourced ingredients to compliment a sophisticated, stylish, and whimsical pairing experience.