

**STARTERS & SHAREABLE PLATES**

RETAIL \$/CLUB \$

**CHEESE PLATE \$30/\$26**

*An array of 4 artisan cheeses accompanied by dried apricots, dried cranberries, herbed Marcona almonds, pistachios, honey, fruit preserves, as well as house-pickled grapes, vegetables, & marinated olives. Served with crackers. GF upon request*

**CHARCUTERIE PLATE \$30/\$26**

*A savory assortment of 3 cured meats, accompanied by one cheese, a rilette or pâté, whole grain mustard, pistachios, herbed Marcona almonds, house-made pickled grapes, vegetables, & marinated olives. Served with crackers. GF upon request*

**SMOKED SALMON PLATE \$30/\$26**

*Cambridge Royal Atlantic smoked salmon, Passmore Ranch trout roe, cream cheese mousse, cucumbers, red onions, capers, chives, arugula salad dressed in a Banyuls vinaigrette & house-made sourdough naan.*

**MUSHROOM TOASTIES \$15/\$12**

*Freshly toasted baguettes topped with Montchèvre garlic & herb goat cheese, sauteed oyster & cremini mushrooms, finished with minced parsley and lemon zest. Comes 3 toasties to an order. Extra Toastie \$5. V*

**ROASTED CAULIFLOWER \$15/\$12**

*Roasted cauliflower served with fresh 24 Carrot Farms greens, toasted sliced almonds, fresh pomegranate, all dressed with a Sultana golden raisin & caper vinaigrette. Deliciously fresh yet filling! DF, GF, & Veg*

**WARM & CREAMY SPINACH DIP \$14/\$10**

*Guest favorite! Made 100% in-house. A warm & creamy combination of spinach, cheddar cheese, sweet onions, crisp carrots, & water chestnuts. Served with crackers. V*

**BONAFIDE MAINS**

RETAIL \$/CLUB \$

**CHICKEN WALDORF SALAD**

**\$20/\$16**

*Oven-roasted, herb-marinated chicken thighs, mixed winter greens from 24 Carrot Farms, fresh shaved fennel, sliced radishes, house-pickled grapes, candied walnuts, & gorgonzola cheese, all tossed with a honey mustard dressing. Add bacon and/or avocado for \$2.50 each. GF, DF upon request.*

**FIGGY PIGGY & BUTTERNUT SQUASH SOUP**

**\$20/\$16**

*This sweet & savory grilled cheese comes with Dalmatia fig spread & Creminelli prosciutto, layered between aged gruyere & cheddar, on fresh milk bread made in-house. Paired with spiced butternut squash soup, topped with crème fraiche & pepitas.*

**ITALIAN CHICKEN WRAP**

**\$20/\$16**

*Herb roasted chicken thighs, provolone cheese, 24 Carrot farms arugula, sliced pepperoncini, with spicy Italian dressing, wrapped in a tomato basil tortilla. Served with chips. DF upon request*

**CRISPY KATSU BEEF SLIDERS**

**\$20/\$16**

*Ground beef patty mixed with finely chopped tallow-caramelized onions, encrusted with panko breadcrumbs & fried until crispy, dressed with caper remoulade, tomato, & lettuce on home-made brioche buns. Two sliders per order. Served with BBQ chips. Add bacon and/or avocado for \$2.50 each*

**PORCHETTA BANH MI**

**\$20/\$16**

*House-cured, thinly sliced pork belly roulade, pickled watermelon radish & carrots from 24 Carrot Farms, fresh cucumbers, lettuce, & jalapeño-cilantro aioli on a soft French roll. Served with a side of chips. DF*

**SWEET TREATS**

RETAIL \$/CLUB \$

**APPLE BRANDY MOUSSE**

**\$16/\$12**

*MUST HAVE!! Totally made from scratch and all in house! White chocolate & cocoa butter shell, filled with a rich apple brandy & white chocolate mousse, served on a bed of chopped walnuts & red wine caramel sauce. V & GF*

**BASQUE CHEESECAKE**

**\$16/\$12**

*This rich cheesecake has a deep caramelization on top & a creamy, soft center served with house made butter cookies. It is the perfect finish to your meal! GF upon request.*

**CHOCOLATE TRIFLE**

**\$14/\$10**

*A decadent dessert of chocolate chiffon cake doused in a Starfield red wine syrup, layered with velvety chocolate mousse & a citrus syllabub made with Spirit of the Gods.*

**NON-ALCOHOLIC BEVERAGES**

**SPARKLING WATER**

**\$3.5**

**SAN PELLEGRINO ITALIAN SODA – Assstd. Flavors**

**\$2.5**

**MARTINELLI'S APPLE JUICE**

**\$3**

**HARNEY & SONS BLACK TEA**

**\$4**

**SIDES & SNACKS**

**SIDE SALAD**

**\$8**

*24 Carrot Farms mixed greens, shaved market vegetables, cherry tomatoes, shaved parmesan cheese, and a house-made summer Banyuls vinaigrette. Add bacon and/or avocado for \$2.50 each. Add chicken \$5. GF & V. Veg upon request*

**HOUSE-MADE SOURDOUGH NAAN**

**\$5**

**CHIPS (2oz) – Sea Salt, BBQ, Cracked Pepper**

**\$3**

**HOUSE MARINATED OLIVES**

**\$5**

**HERBED MARCONA ALMONDS**

**\$MP**

**HOUSE PICKLED VEGETABLES**

**\$8**

**GLUTEN FREE CRACKERS – Assorted Flavors**

**\$7 – \$9**

**CHUAO CHOCOLATE BARS – Assorted Flavors**

**\$7**

**MITICA CHOCOLATE COVERED FIGS**

**\$10**

V – Vegetarian    Veg – Vegan

GF – Gluten Free    DF – Dairy Free

\*Groups of 7 or more are charged an 18% automatic gratuity on their final bill.

## BUILD YOUR OWN WINO SNACKABLES

Hand-pick your favorite cheeses and meats or try something totally new! Our team can answer any questions and plate your selection for you. Check out the "Snacks & Sides" section on the front side of the menu for add-ons to your plate! Please note everything is à la carte. \$M.P.= Market Price.

### CHEESES

#### **FRESH GOAT CHEESES BY CYPRESS GROVE – \$M.P.**

Soft-ripened goat cheese. Floral & citrusy. We have many types!  
 Pasteurized Goat's Milk • Vegetarian • Arcata, Ca

#### **\*LAMB CHOPPER BY CYPRESS GROVE – \$M.P.**

3 months aged. Nutty and subtly sweet.  
 Pasteurized Sheep's Milk • Vegetarian • Arcata, Ca

#### **MANCHEGO BY EL TABLAO – \$M.P.**

Fantastic cheese for wine! Mild & firm, yet still slightly creamy.  
 Pasteurized Sheep's Milk • La Mancha, Spain

#### **\*MARIN FRENCH CHEESE CO. – \$9**

Locally Made! Ask about what flavors of brie we have.  
 Pasteurized Cow's Milk • Vegetarian • Northern CA

#### **\*SMOKED MOZZARELLA BY BELFIORE – \$6**

Apple, Cherry, and Alder wood smoked fresh mozzarella.  
 Pasteurized Cow's Milk • Vegetarian • Northern CA

#### **\*BAY BLUE BY POINT REYES – \$10**

A softer, gentler blue cheese, with nutty undertones.  
 Pasteurized Cow's Milk • Point Reyes, CA

#### **X.O. GOUDA BY BEEMSTER – \$M.P.**

26 months aged. Caramelly & nutty, with crunchy protein crystals.  
 Pasteurized Cow's Milk • Northern Holland

#### **D'AFFINOIS BY FROMAGERIE GUILLOTEAU – \$M.P.**

Soft, buttery, and mild, it's a silkier brie!  
 Pasteurized Cow's Milk • Vegetarian • France

#### **PORT SALUT BY S.A.F.R. – \$10**

Semi-soft, mild, and velvety.  
 Pasteurized Cow's Milk • Vegetarian • Brittany, France

#### **\*MIMOLETTE EXTRA VIELLE BY ISIGNY – \$M.P.**

24 months aged. Fudge-like consistency, like savory butterscotch!  
 Pasteurized Cow's Milk • Normandy, France

#### **BARELY BUZZED BY BEEHIVE – \$9**

Cheddar rolled in espresso and lavender.  
 Pasteurized Cow's Milk • Vegetarian • Organic • Ogden, Ut

#### **SMOKED APPLE WALNUT BY BEEHIVE – \$8**

Aged cheddar smoked with walnut wood and apple slices.  
 Pasteurized Cow's Milk • Vegetarian • Organic • Ogden, Ut

#### **MONTCHÈVRE CHEESES – \$M.P.**

Decadent, fruity, and slightly tangy. Ask your host for flavors!  
 Pasteurized Goat's Milk • Vegetarian • Belmont, Wi

#### **\*ONION & THYME CREAMY CHEESE BY SNOFRISK – \$6.5**

Uber creamy & mild cheese from Norway!  
 Pasteurized Goat's & Cow's Milk • Vegetarian • Oslo, Norway

#### **\*SNOWDONIA CHEESES – \$14**

This is the pinnacle of aged cheddar. Ask your server for flavors!  
 Pasteurized Cow's Milk • Vegetarian • Wales

#### **\*LAURA CHENEL FRESH GOAT CHEESE – \$8**

Sweet, zesty, & earthy goat cheese. Ask about our flavors!  
 Pasteurized Goat's Milk • Vegetarian • Northern CA

**\*=LOCALLY MADE**

**\*=STAFF FAVORITE!**

### MEATS & PÂTÉ

#### **FINOCCHIONA SALAMI BY OLYMPIA PROVISIONS – \$14**

A delicate salami, classically flavored with a combination of garlic, black pepper, and fennel. (4.5oz)

#### **PROSCIUTTO BY CREMINELLI – \$8**

Slow cured, air-dried, melt in your mouth goodness.  
 Sliced paper-thin. (2oz)

#### **\*TARTUFO SALAMI BY CREMINELLI – \$16**

Earthy black summer truffles and organic spices infuse this uncured salami. Bold & decadent, it's perfect for any truffle lover. (5.5oz)

#### **\*CASALINGO SALAMI BY CREMINELLI – \$13**

This smooth-textured, mild salami is a family recipe that pairs beautifully with Black Bomber cheese by Snowdonia. (5.5oz)

#### **SOPRESSATA SALAMI BY CREMINELLI – \$13**

This salami is inspired by Northern Italian style charcuterie. It is crafted with Sangiovese wine and garlic (5.5oz)

#### **GENOA SALAMI BY FRA'MANI – \$7.5**

Dry aged with sea salt, white pepper, garlic, and nutmeg. (2.5oz)

#### **TOSCANO SALAMI BY FRA'MANI – \$7.5**

Dry aged, Seasoned with red wine, black pepper, and sea salt. (2.5oz)

#### **COPPA BY MOLINARI – \$M.P.**

Delicious, dry-cured pork shoulder seasoned with a classic blend of spices. (2oz)

#### **\*PHEASANT ROSEMARY PÂTÉ BY ALEXIAN – \$11**

A delicious combination of spices, herbs, & port wine. All natural, no antibiotics, hormones, or preservatives. (5oz)

#### **GRAND MARNIER PÂTÉ BY ALEXIAN – \$11**

The orange notes from the Grand Marnier pair beautifully with the rich, meaty notes of the Pâté. (5oz)

#### **FOREST MUSHROOM PÂTÉ BY ALEXIAN – \$11**

Rich, earthy mushrooms and port wine flavor this bold yet delicate Pâté. (5oz)

### JAMS, SPREADS, & TASTY TIDBITS

DALMATIA SPREAD – 8.5 oz - Assorted Flavors	\$8
*MITICA QUINCE PASTE – 10 OZ	\$11
HONEY MUSTARD – 4 OZ	\$7
CRACKER PLATE	\$6
SIDE OF HONEY	\$2
SIDE OF DRIED FRUIT	\$2
SIDE OF FRUIT JAM	\$1
SIDE OF MUSTARD	\$1
MARCONA ALMONDS	\$MP
HOUSE-MADE SOURDOUGH NAAN	\$5
CHIPS (2OZ) – Sea Salt, BBQ, Cracked Pepper	\$3
HOUSE MARINATED OLIVES	\$5
HOUSE PICKLED VEGETABLES	\$8
GLUTEN FREE CRACKERS – Assorted Flavors	\$7 – \$9
CHUAO CHOCOLATE BARS – Assorted Flavors	\$7
MITICA CHOCOLATE COVERED FIGS	\$10
HOUSE-MADE RED WINE JELLY	\$6