

STARTERS & SHAREABLE PLATES

RETAIL \$/CLUB \$

CHEESE PLATE \$30/\$26

An array of 4 artisan cheeses accompanied by dried apricots, dried cranberries, herbed Marcona almonds, house-made 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, herbed Marcona almonds, house-made pickled grapes, vegetables, & marinated olives. Served with crackers. GF upon request

SMOKED SALMON PLATE \$30/\$26

Hickory cold smoked salmon served with cream cheese mousse topped with Passmore Ranch trout roe & chives, cucumbers, red onions, capers, arugula salad dressed in a Banyuls vinaigrette & house-made sourdough naan.

CHEESY MONKEY BREAD \$14/\$10

Soft fluffy white bread rolls crusted with parmesan and cheddar cheese. Topped with Maldon salt and chopped chives. Side of smooth Baba Ganoush topped with crispy garlic paprika oil.

PEAS & CARROTS \$16/\$12

Roasted rainbow carrots & sugar snap peas, topped with a charred scallion vinaigrette, feta cheese crumbles, toasted hazelnuts, & vibrant pea shoots. Tastes like spring! V, GF, Vegan upon request.

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

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

BONAFIDE MAINS

RETAIL \$/CLUB \$

THAI PEANUT SALAD

\$16/\$12

Mixed greens, crispy rice noodles, fried shallots, shaved radishes, & fresh Thai basil from 24 Carrot Farms, tossed with a house-made peanut-lime vinaigrette. Add chicken \$7. Add bacon and/or avocado for \$2.50 each. DF, GF upon request.

ORZO PASTA SALAD

\$16/\$12

Orzo pasta seasoned with oven-dried tomato pesto. Topped with organic arugula dressed with red wine vinaigrette, grated parmesan, toasted pine nuts, crispy prosciutto, and crunchy garlic crumble. Add chicken \$7. Add bacon and/or avocado \$2.50 each. V upon request.

AVOCADO TOAST

\$18/\$15

Thick slice of toasted milk bread loaded with Avocado mousse, Oven dried tomatoes, pickled shallots, micro basil and crispy parmesan. Served with a side salad dressed with red wine vinaigrette. Add bacon for \$2.50.

CHICKEN FRENCH DIP SANDWICH

\$22/\$18

Herb brined & roasted chicken thigh, mixed with sauteed mushrooms, topped with melted provolone cheese & horseradish aioli on a toasted sweet French roll. Served with chips & French onion soup for dipping & sipping. 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 \$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. Add bacon and/or avocado \$2.50 each. DF

SWEET TREATS

RETAIL \$/CLUB \$

STRAWBERRY CAKE

\$14/\$10

Delicious & Light Dessert! Fluffy vanilla sponge cake layered with fresh strawberries, cream cheese frosting and strawberry caramel sauce.

CHOCOLATE PEANUT BUTTER CRUNCH BARS \$12/\$9

Smooth chocolate mousse on a layer of peanut butter crunch ganache and almond genoise cake, drizzled with white chocolate. 3 pieces per order. Extra piece \$4.

PINEAPPLE UPSIDE-DOWN CAKE

\$14/\$10

Chardonnay poached pineapple rings baked over spongy vanilla cake topped with red wine poached cherries and whipped cream.

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.

NON-ALCOHOLIC BEVERAGES

SPARKLING WATER

\$5

SAN PELLEGRINO ITALIAN SODA – Asstd. Flavors

\$3

MARTINELLI'S APPLE JUICE

\$3

HARNEY & SONS BLACK TEA

\$4.5

SIDES & SNACKS

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 – Asstd. Flavors

\$7 – \$9

CHUAO CHOCOLATE BARS – Asstd. Flavors

\$7

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 – \$8.5

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

TOSCANO SALAMI BY FRA'MANI – \$8.5

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 – Asstd. Flavors	\$7
*MITICA QUINCE PASTE – 10 oz	\$8
HONEY MUSTARD – 4 oz	\$7
CRACKER PLATE	\$6
HOUSE-MADE RED WINE JELLY	\$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 – Asstd. Flavors	\$7 – \$9
CHUAO CHOCOLATE BARS – Asstd. Flavors	\$7