



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, & Vegan

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

House-brined & roasted chicken breast, mixed winter greens from 24 Carrot Farms, fresh shaved fennel, 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 fraîche & pepitas.

CHICKEN FRENCH DIP SANDWICH

\$20/\$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 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 \$

RED WINE POACHED PEAR PAVLOVA \$14/\$10

Coconut chocolate pudding, whipped cream, hazelnuts, crispy meringue, with red wine vanilla syrup drizzled on top. GF, DF upon request.

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.

URSA BABA - BOOZE CAKES! \$14/\$10

21 & up!! These boozy little cakes are flavored with orange & lemon zest, studded with vermouth-soaked raisins, & dipped in Ursa Major Vermouth syrup. Served with honey vanilla crème fraîche. Comes 3 pieces to an order. V

NON-ALCOHOLIC BEVERAGES

SPARKLING WATER	\$5
SAN PELLEGRINO ITALIAN SODA — Asstd. Flavors	\$2-5
MARTINELLI'S APPLE JUICE	\$3
HARNEY & SONS BLACK TEA	\$4-5

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. Vegan 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	\$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 — Assorted Flavors	\$7 — \$9
CHUAO CHOCOLATE BARS — Assorted Flavors	\$7
MITICA CHOCOLATE COVERED FIGS	\$10