

**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 sliced cheese. Topped with Maldon salt and chopped chives. Side of smooth Baba Ganoush topped with crispy garlic paprika oil.*

**ROASTED CAULIFLOWER \$16/\$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*

**SMOKED ARTICHOKE & SPINACH DIP \$14/\$10**

*Guest favorite! Made 100% in-house. A cool & creamy combination of smoked artichokes, spinach, melted onions, sour cream, cream cheese, & water chestnuts. Served with crackers. V, GF upon request*

**BONAFIDE MAINS**

RETAIL \$/CLUB \$

**WALDORF SALAD**

**\$16/\$12**

*Mixed greens, fresh shaved fennel, sliced radishes, house-pickled grapes, candied walnuts, & gorgonzola cheese, all tossed with a honey mustard dressing. Add chicken \$7. Add bacon and/or avocado for \$2.50 each. V, GF, DF, 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.*

**CHICKEN BACON MELT SANDWICH**

**\$20/\$16**

*House-made milk bread toasted with oven-roasted, herb-marinated chicken thighs, caramelized onions, applewood smoked bacon, horseradish remoulade, and provolone cheese. Served with chips.*

**ITALIAN ROAST BEEF SANDWICH**

**\$22/\$18**

*Slowly smoked roast beef sliced thin on sweet French roll topped with shredded mozzarella, pepperoncini, and sauced with an Italian salsa Verde. 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 in 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 \$

**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.*

**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.*

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**

<b>SPARKLING WATER</b>	<b>\$5</b>
<b>SAN PELLEGRINO ITALIAN SODA – Asstd. Flavors</b>	<b>\$3</b>
<b>MARTINELLI'S APPLE JUICE</b>	<b>\$3</b>
<b>HARNEY &amp; SONS BLACK TEA</b>	<b>\$4.5</b>

**SIDES & SNACKS**

<b>HOUSE-MADE SOURDOUGH NAAN</b>	<b>\$5</b>
<b>CHIPS (2OZ) – Sea Salt, BBQ, Cracked Pepper</b>	<b>\$3</b>
<b>HOUSE MARINATED OLIVES</b>	<b>\$5</b>
<b>HERBED MARCONA ALMONDS</b>	<b>\$MP</b>
<b>HOUSE PICKLED VEGETABLES</b>	<b>\$8</b>
<b>GLUTEN FREE CRACKERS – Asstd. Flavors</b>	<b>\$7 – \$9</b>
<b>CHUAO CHOCOLATE BARS – Asstd. Flavors</b>	<b>\$7</b>

**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**

<b>DALMATIA SPREAD – 8.5 oz – Asstd. Flavors</b>	<b>\$7</b>
<b>*MITICA QUINCE PASTE – 10 oz</b>	<b>\$8</b>
<b>HONEY MUSTARD – 4 oz</b>	<b>\$7</b>
<b>CRACKER PLATE</b>	<b>\$6</b>
<b>HOUSE-MADE RED WINE JELLY</b>	<b>\$6</b>
<b>SIDE OF HONEY</b>	<b>\$2</b>
<b>SIDE OF DRIED FRUIT</b>	<b>\$2</b>
<b>SIDE OF FRUIT JAM</b>	<b>\$1</b>
<b>SIDE OF MUSTARD</b>	<b>\$1</b>
<b>MARCONA ALMONDS</b>	<b>\$M.P</b>
<b>HOUSE-MADE SOURDOUGH NAAN</b>	<b>\$5</b>
<b>CHIPS (2oz) – Sea Salt, BBQ, Cracked Pepper</b>	<b>\$3</b>
<b>HOUSE MARINATED OLIVES</b>	<b>\$5</b>
<b>HOUSE PICKLED VEGETABLES</b>	<b>\$8</b>
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