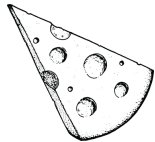


CHEESE



Asiago Rosemary & Olive Oil, Sartori Plymouth, WI 5.3 oz, Cow **\$8**
Aromatic rosemary + earthy olive oil flavors. Pair with Chardonnay & vibrant Pinot Noir.

Brie, Petite Truffle, Marins French, Petaluma CA 4 oz, Goat **\$11**
This triple crème brie-style cheese is studded throughout with black truffles that add an earthy, mushroomy aroma to its creamy texture. It's truffle cheese, pair with everything!



Black Pepper Bellavitano, Sartori Plymouth, WI 5.3 oz, Cow **\$8**
Hand-coated with premium coarse ground black pepper; the salty-spicy bite of the black pepper is a wonderful contrast to the creamy fruitiness of the cheese. Pair with higher acid wines.



Hatch Chili Gouda, Beemster, Holland 5 oz, Cow **\$8**
Sweet & creamy gouda with a peppery kick from hatch chiles. Pair with Summer Solace

Havarti Aged 12 mos, Castello, Denmark 7 oz, **\$12**
Aged 12 months for a bold, creamy, caramel flavor and crunchy crystalline texture. This lovely cheese complements every wine.

Herbs de Humboldt, Cypress Grove Humboldt County, CA 4 oz, Goat **\$9**
Fresh goat cheese with fragrant herbs; creamy, crumbly & spreadable with grassy, herbaceous flavors Pair with brightly structured wines such as Stewart's cuvée or Chardonnay.

Smokey Blue, Rogue Creamery Central Point, OR 4.2 oz Organic, Cow **\$9**
Earthy flavors of smoke and roasted hazelnuts, balanced on notes of sweet cream, & candied bacon. Pair with hearty wines such as Athena's cuvee, Hirschy Vineyard, or Cabernet Sauvignon.

MEAT & FISH



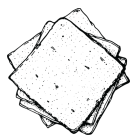
Cold Smoked Salmon, Tsar Nicoulai CA, 4 oz Salmon **\$12**
Balmoral Scottish Salmon cold smoked, mild and silky with a smooth, rich smoke. Pair with everything.

Duck Rillettes, Fabrique Délices Hayward, CA 2.8 oz Duck **\$14**
Duck meat pâté of shredded duck meat & duck fat seasoned & cooked "Confit Style", served in a glass jar. Pair with crisp & structured wines such as rosé and all our Pinot Noirs.

Genoa Salami, Fra'Mani, San Francisco, CA 2.5 oz Pork **\$9**
100% prime cut pork, seasoned with a blend of spices and a perfect note of nutmeg. Pair with Pinot Noirs Willamette Valley, Athena, Hirschy Vineyard and Cabernet Sauvignon.

Smoked Sturgeon Pâté, Tsar Nicoulai CA 6 oz Sturgeon **\$12**
Smoked sturgeon ends whipped with ricotta, cream cheese and spices - delicious! Pair with Summer Solace, Still Life Rose, and Stewart or Cherry Grove Vineyard Pinot Noir.

CRACKERS



Crocantini, Panzanella, Seattle, WA 3.5 oz **\$6**
Crisp, light crackers with a touch of course sea salt, pairs with most everthing.

Gluten Free Crisps 34 Degrees, Denver, CO 4.5 oz **\$7**
Thin, delicate, light & crunchy

Original Crisps 34 Degrees, Denver, CO 4.5 oz **\$6**
Light & crunchy to complement any pairing.

Rosemary Crisps 34 Degrees, Denver, CO 4.5 oz **\$6**
Balanced between bold & bright so they won't overwhelm creamy cheeses or charcuterie.

MISC.



Castelvetrano Olives, Divina 5 oz **\$8**
Fresh, sweet, butter flavor; pair with high acid wines such as Summer Solace or Stewart Pinot Noir. Gluten-free, vegan.

Valencia Almonds, Spain 2 oz **\$5**
With rosemary, thyme, oregano, marjoram and sea salt. Gluten-free, vegan.