

cheese **Trio of Artisan Cheese** with house made toast and accoutrement 11

- Manchego**; Three month aged Spanish Sheep's milk cheese from La Mancha, semi-firm with a creamy mouthfeel 4
- Laura Chenel Chevre**; A clean, smooth, light and tangy Goat Cheese with balanced acidity from Sonoma, California 4
- Covadonga Soft Blue**; From the Escorial region of Spain, made with cow's & sheep's milk, this cheese is fresh, spicy, & delicately salty 5
- El Iberico Three Milks**; From La Mancha region of Spain, this hard cheese is a blend of cows', sheep's, & goat's milk. Full bodied & nutty at the beginning with a fruity finish 5

small plates

- Chilled Oysters 3/ea
- Steak Tartare 9
- The Fifth Caesar Salad 9
- Hand Cut Frites; whiskey sauce 6
- Goat Cheese Marinara 9
- Tempura Vegetables; lemon aioli 8
- Savory Doughnuts 6
- Steamed Mussels 12
- Lacquered Chicken Wings; buttermilk dressing, crumbled blue cheese 9

flatbreads

- House-Cured Salmon Flatbread; whitefish caviar, crème fraiche 12
- Tomato, Basil, Fresh Mozzarella Flatbread 10
- Applewood Bacon-Goat Cheese Flatbread; caramelized red onion 10

sandwiches & entrees

- Vegetable Brioche; roasted vegetables and goat cheese on grilled brioche served with house chips 11
- Crisp Potato Ravioli; garlic scented spinach, parmesan 13
- Pan Seared Chicken; applewood bacon, shallot-scented potato gratin, jus 14
- Fresh Fish of the Day Mkt
- The Wagu Burger; Kobe beef, beefsteak tomato, romaine, red onion, kosher dill, special sauce with house chips 10
- Add Vintage Cheddar, Farmstead Blue, Gruyere, American Cheese, Applewood Bacon, or a Fried Egg for \$1 per ingredient*

dessert

- by Pastry Chef Suzi Beu*
- Frozen Sampler – trio of house made gelato, sugar cone cookies 7
- Cupcakes – seasonal petite cupcakes with house made filling and frosting 7
- Cool Chocolate Fondue – served with assorted accoutrement 8

We proudly serve Intelligentsia Coffee and Lavazza Espresso

wine list

We are proud to present a rotating list of boutique sustainable, organic, and biodynamic wines – our staff will be happy to make food and wine recommendations

sparkling

- | | | |
|---|-------|--------|
| | glass | bottle |
| NV Pacific Rim Sparkling Riesling, Washington <i>Floral aromatics with notes of honey and candied apricot and a clean finish</i> | 9 | 33 |
| NV Avinyo Cava Brut, Penedes, Spain <i>Soft scents of apple, pear and fresh bread, with a bright crisp finish</i> | | 38 |

whites

- | | | | |
|---|-------|--------|--------|
| | glass | carafe | bottle |
| '08 Cartlidge & Browne Sauvignon Blanc, Dancing Crow Vineyard, Lake County, California <i>Aromas of melon and grapefruit with hints of tropicality</i> | 8 | 11.50 | 32 |
| '08 Gouguenheim Torrontes, Tupungato, Argentina <i>Delicate honeysuckle aromas with pear and white peach</i> | 6 | 10 | 28 |
| '07 Pazo San Mauro Albarino, Rias Baixas, Spain <i>True to varietal notes of peach and orange oil citrus with slight minerality</i> | 10 | 13.50 | 37 |
| '08 Colterenzio Chardonnay, Alto Adige, Italy <i>Very clean style with exotic fruit flavors and bright crisp acidity</i> | 8 | 11.50 | 32 |
| '06 Domaine Savary Chablis, France <i>Fresh cooking apples and bread dough with deep smoky minerality</i> | | | 62 |

reds

- | | | | |
|---|-------|--------|--------|
| | glass | carafe | bottle |
| '07 Maysara Estate Cuvee, Pinot Noir, McMinnville, Oregon <i>Fresh red berry and floral expression with layers of spice</i> | | | 56 |
| '07 Filippo Gallino Barbera d'Alba, Piedmont, Italy <i>Juicy bouquet of red and black fruit with notes of leather, violet and dried herbs</i> | 10 | 13 | 36 |
| '06 Montirius Vin de Pays de Vaucluse, "Le Cadet" Provence, France <i>Raspberry and white pepper bouquet w/ flavors of currant, earth & mushroom</i> | 9 | 12.50 | 35 |
| '04 Conde de San Cristobal, Ribera del Duero <i>Complex bouquet of spice box, mineral blackberry w/ big flavors of cocoa & plum</i> | | | 62 |
| '06 Bon Cap Syrah, Robertson, South Africa <i>Refreshingly refined in spite of big peppery spice and ripe berry flavors</i> | 11 | 14 | 38 |

optional 3-course design-your-own prix fixe

Available Wednesday-Saturday between 5pm – 7pm Save over 30% when you take advantage of our 3-Course Design-Your-Own Prix Fixe Menu for just \$20.09 per person

- 1st : Choose an appetizer or salad 2nd : Choose a burger or menu entrée, then...
 3rd : Choose a dessert or any 2 cheeses

Our staff will be happy to make craft beer or wine pairing suggestion based on your selections.