

RED WINES

POGGIO ANIMA 'BELAIL' sangiovese | toscana 11/43
 PEROLLA supertuscan | toscana igt 10/39
 STRACCALI chianti | chianti docg 9/35

FORIS pinot noir | rogue valley 12/47
 ANGELINE 'RESERVE' pinot noir | california 11/43
 LOUIS JADOT beajolais | beajolais - villages doc 9/35

MIDNIGHT CELLARS 'FULL MOON' red blend | paso robles 9/35
 GRAYSON CELLARS zinfandel | california 9/35
 LONE BIRCH syrah | yakima valley 8/31

JOEL GOTT merlot | california 12/47
 TAMARI 'RESERVE' malbec | mendoza 9/35
 THE VELVET DEVIL merlot | columbia valley 9/35
 PORTILLO malbec | uco valley 7/27

KATHERINE GOLDSCHMIDT cabernet sauv | crazy creek 13/51
 RAMSAY cabernet sauvignon | north coast 11/43
 LEVIT8 cabernet sauvignon | sonoma county 10/39
 TOM GORE cabernet sauvignon | california 9/35

medium bodied;
 rich, intense, Italian,
 dried fruit, earthy

light to medium bodied;
 soft, smooth, raspberry,
 strawberry, smoke

medium to full bodied;
 alternative, modern,
 pepper

medium bodied;
 fruity, cherry, black
 cherry, chocolate

medium to full
 bodied; savory, dry,
 blackberry, oak

WHITE WINES

ADAMI 'GARBÈL' brut prosecco | treviso 10/39
 TERRA D'ORO moscato | amator county 9/35
 BELLAFINA pink moscato | veneto 7/27

TOMMASI pinot grigio | della venezie 10/39
 THE NED pinot gris | marlborough 9/35
 THREE PEARS pinot grigio | california 8/31

SPY VALLEY sauvignon blanc | marlborough 11/43
 SEAN MINOR '4 BEARS' sauvignon blanc | california 10/39
 VINO rosé | columbia valley 9/35

MADDALENA riesling | monterey 10/39
 CHARLES & CHARLES riesling | yakima valley 9/35
 HUGEL grüner veltliner | austria 7/27

TREANA chardonnay | central coast 11/43
 CHAMISAL STAINLESS chardonnay | central coast 9/35
 LEVIT8 chardonnay | sonoma county 9/35
 BECKON chardonnay | central coast 8/31

light & bubbly with
 a refreshing finish

light bodied, citrus,
 herbal, crisp

light to medium
 bodied; refreshing,
 melon, crisp

light to medium
 bodied; aromatic,
 floral, stone fruit

medium to full bodied;
 smooth, rich, vanilla

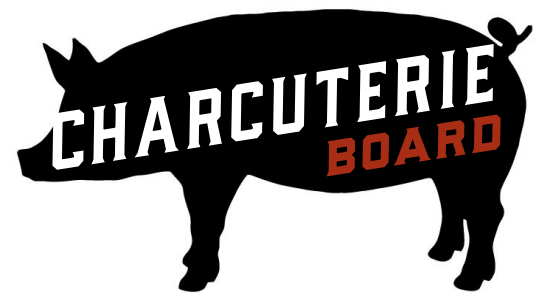
SMALL BOTTLES

WHITES

UNDERWOOD rosé | oregon 14
 SANTA MARGHERITA pinot grigio | alto adige 33
 KIM CRAWFORD sauvignon blanc | marlborough 22
 HONIG sauvignon blanc | napa valley 24
 KENDALL-JACKSON 'RESERVE' chard | california 20

REDS

UNDERWOOD pinot noir | oregon 14
 DOMAINE DE LA MORDORÉE red blend | côtes-du-rhône 27
 CLOS DU BOIS merlot | california 18
 KENDALL-JACKSON 'RESERVE' cab sauv | sonoma 26
 HESS COLLECTION 'ALLOMI' cab sauv | napa valley 35



\$4 EACH SALTY PIG PARTS

Prosciutto Di Parma, Langhirano, Italy
 Jamon Serrano, Alcobendas, Spain
 Genoa Salami, Fiorucci, Italy
 Hot Soppresata, Volpi, USA
 Hot Capicollo, Fiorucci, Italy
 Calabrese Salami, Sofina, Italy

\$3 EACH STINKY CHEESE

Stilton, Nottonghamshire, England
 Goat, Krebs, OK
 Mozzarella, House, USA
 Brie De Nangis, île-de-France, France
 Grana Padana, Langhirano, Italy
 Port Salut, Pays De La Loire, France

\$2 EACH ROUND OUT THE BOARD

Marinated Olive Mix
 Fig Jam
 Honey
 Candied Walnuts
 Hummus
 Roasted Red Peppers

Fuji Apples

Crostinis

Spicy Mustard

ON ALL BOARDS
 WITH THREE OR MORE SELECTIONS

BRUNCH SERVED WEEKENDS FROM 11AM-2PM // ALL PIES 12" — 7" AVAILABLE (9 EA)

HANGOVER PIE 17
 pie sauce, cheese blend, fresh mozzarella, bacon, hatch green chilies, fried jalapeños, chives, sunny-side-up eggs

ITALIAN PIG 16
 fig preserves, cheese blend, fresh mozzarella, fried potatoes, bacon, sunny-side-up eggs

NOSE TO TAIL 15
 jazzed up pie sauce, cheddar, havarti, fried potatoes, spicy sausage, bacon, sunny-side-up eggs

AVOCADO TOAST 10
 sourdough toast, pie sauce, avocado, roasted tomatoes, sunny-side-up eggs, arugula salad, balsamic glaze

BREAKFAST CALZONE 9
 3 eggs scrambled, fried jalapeños, spicy sausage, fontina, romano, shake-on, picante

BRUNCH DRINKS

MIMOSA // CARAFE AVAILABLE
 adami garbel brut prosecco, freshly squeezed orange juice

ULTIMATE BLOODY MARY
 absolut peppar, zing zang, salt rim

COCONUT CRAN-PAGNE
 amsterdam coconut, triple sec, champagne, cranberry juice