

# WHITES

|               |                               |          |
|---------------|-------------------------------|----------|
| POGGIO COSTA  | prosecco   veneto             | 10/na/38 |
| PIZZOLATO     | moscato   veneto              | 10/15/38 |
| VILLA SANDI   | pinot grigio   veneto         | 11/16/42 |
| TITUS         | sauvignon blanc   napa valley | 12/18/46 |
| SQUEALING PIG | sauvignon blanc   marlborough | 11/16/42 |
| SOCIAL BIRD   | rosé   côtes de provence      | 13/19/50 |
| CONUNDRUM     | white blend   california      | 10/15/38 |
| LEVIT8        | chardonnay   sonoma           | 12/18/46 |

# REDS

|                  |                                   |          |
|------------------|-----------------------------------|----------|
| DAVIS BYNUM      | pinot noir   russian river valley | 14/21/52 |
| COELHO           | pinot noir   willamette valley    | 11/16/42 |
| RUFFINO DUCALE   | chianti classico   tuscany        | 13/19/50 |
| HARVEY & HARRIET | red blend   paso robles           | 12/18/46 |
| J. LOHR          | merlot   paso robles              | 11/16/42 |
| ALAMOS SELECCIÓN | malbec   mendoza                  | 11/16/42 |
| ST. SUPÉRY       | cabernet sauvignon   napa valley  | 15/22/53 |
| LEVIT8           | cabernet sauvignon   sonoma       | 13/19/50 |

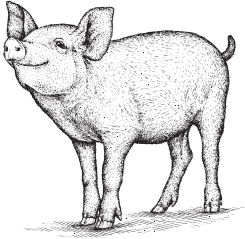
# ITALIAN REDS

|                       |                             |    |
|-----------------------|-----------------------------|----|
| TENUTA DI ARCENO      | chianti classico   tuscany  | 48 |
| BUGLIONI VALPOLICELLA | classico superiore   veneto | 40 |
| BORGOGNO              | nebbiolo   langhe           | 60 |
| CASCINA VALLE ASINARI | barbera d'asti   piedmont   | 40 |
| RUFFINO               | red blend   tuscany         | 40 |

# SMALL BOTTLES

|                       |                               |    |
|-----------------------|-------------------------------|----|
| WHITES                |                               |    |
| CHANDON               | brut   california             | 24 |
| SANTA MARGHERITA      | pinot grigio   alto adige     | 28 |
| KIM CRAWFORD          | sauvignon blanc   marlborough | 22 |
| CHATEAU STE. MICHELLE | chardonnay   columbia valley  | 16 |

|                            |                                  |    |
|----------------------------|----------------------------------|----|
| REDS                       |                                  |    |
| LA CREMA                   | pinot noir   sonoma              | 30 |
| ROMBAUER                   | zinfandel   napa valley          | 38 |
| ALEXANDER VALLEY VINEYARDS | merlot   california              | 22 |
| STARMONT                   | cabernet sauvignon   north coast | 34 |



## CHARCUTERIE

### SALTY PIG PARTS \$4

- PROSCIUTTO DI PARMA
- GENOA SALAMI
- HOT CAPOCOLLO
- FIORUCCI PEPPERONI

### STINKY CHEESE \$3

- FARMHOUSE SMOKED CHEDDAR
- GOAT
- MOZZARELLA
- BRIE DE NANGIS
- GORGONZOLA

### ACCOMPANIMENTS \$2

- MARINATED OLIVES
- FIG JAM
- HONEY
- CANDIED WALNUTS OR PISTACHIOS
- ROASTED RED PEPPERS
- SPICY PICKLES
- CARAMELIZED ONIONS

complimentary spicy mustard, crostinis,  
& fuji apples with any three selections

## DESSERTS

- CARAMEL APPLE TART 11  
sweet dough, vanilla custard, baked apples, caramel sauce,  
tillamook vanilla bean ice cream
- COOKIE PIE 11  
pizza pan cookie, tillamook vanilla bean ice cream,  
chocolate sauce

### 12 AND UNDER KIDS \$6 EACH

- CHEESE PIE
- MAC & CHEESE
- SPAGHETTI PASTA
- GRILLED CHEESE
- CHARCUTERIE BOARD  
turkey, pepperoni, cheddar, mozzarella, fuji apple,  
warm pita bread