

The
Wine Cellar

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Tapas

Cured Meats and Cheese Boards

Choose three \$17 Choose five \$26

Prosciutto di Parma

Italian Ham, cured & air-dried for 600 days; from the Parma region of Italy

Brie

Made from the finest cow's milk; full creamy flavor

Bresoala

Italian-style and air-dried salted beef

Cheddar

Rich cream full texture with a robust cheddar flavor

Chorizo

Spicy Spanish pork sausage seasoned with garlic

Goat

100% fresh goat milk cheese

Soppresatta

Choice of hot or sweet Italian cured Salami

Gouda

Traditional, mild and lightly-smoked

Salumi

Aromatic and flavorful with herbal undertones

Manchego

Creamy, semi-firm and made strictly from Manchega sheep's milk

Saucisson Sec

Cured pork with fresh garlic, sea-salt and black peppercorns

Murcia al Vino

Very flavorful; made from the finest goat's milk in all of Spain

Radom River Valley Smoked Duck Breast

Moulard duck breast from Raisin River smoked with pecan hardwood

Parmigiano Reggiano

Traditional hard cheese with an unmistakable delicious flavor

Spiced Coppa

Spiced salt-cured pork shoulder

Smokey River Bleu Cheese

Domestic blue cultivated in Oregon using cows milk lightly smoked over hazelnut shells

Olive Medley – A Mix Of Various Marinated Olives \$6

Hummus Served with Flats \$7

Fresh Mozzarella Platter – Fresh Mozzarella Cheese, Sliced Tomato, Roasted Red Peppers, Balsamic Glaze Drizzle \$12

Warm Brie Served with Berry Preserve, Walnuts & Flats \$11

Sriracha Cheddar – Served with Habenero Pickles, Roasted Tomatoes & Toasted Points \$10

Italian Burrata – Served with 600-day Aged Prosciutto, Roasted Tomatoes and Toasted Points \$14

Spinach And Artichoke Cheese Dip Served with Flats \$11

Thin Crust Bar Pie \$10 **Add A Topping:** \$1 each

Bleu Cheese & Pesto Flatbread with Fire Roasted Tomatoes \$12

Artisan Flatbread – Saucisson Sec, Parmesan, Mesclun Greens, Roasted Red Peppers, EVOO & Balsamic Glaze \$12

Mediterranean Plate – Feta served with Lemon Olive Oil and Fresh Pepper, Olives, Spanikopita, & Grape leaves \$16

Desserts

Please ask your server for dessert specials

Chocolate Peanut Butter Pie \$7

New York Style Cheese Cake \$8

Chocolate Dipped Strawberries \$8

Flourless Chocolate Cake \$6

Carrot Cake \$7

Lava Cake \$6

Chocolate Fondue Assortment \$16

** Consuming raw or undercooked shellfish, fish, meat or fresh shell eggs may increase your risk of food-borne illness
Wine, Tapas and Participating Menu options are subject to change based on vintages, season & changing of restaurant menus