

The  
**Wine Cellar**

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# Tapas

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## 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

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*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