



Flights

White \$20
2021 Picpoul, 2020 Chardonnay,
2020 Blanc, 2021 Grenache Blanc

Mixed \$30
2021 Picpoul, 2020 Chardonnay,
2017 Petit Verdot, 2013 Cabernet Sauvignon

Mystery \$35
Two Whites, Two Reds

Red \$40
NV Red Blend, 2017 Petit Verdot,
2017 Syrah, 2013 Cabernet Sauvignon

Glass

2020 Blanc \$13
2021 Picpoul \$13
2020 Chardonnay \$14
NV Red Blend \$16
2017 Syrah \$20
2013 Cabernet Sauvignon \$20

Beer and Water

Kronenbourg 1664 \$6
Sparkling Mineral Water \$2
Still Water \$0.75



Bottles
10% Discount on 12+ Bottles Mix and Match

Muret-Gaston

NV Red Blend	\$40
2021 Picpoul	\$32
2021 Grenache Blanc	\$32
2020 Blanc	\$32
2020 Chardonnay	\$35
2017 Petit Verdot	\$50
2015 Cabernet Sauvignon HOTH	\$80
2017 Syrah EMV	\$50
2013 Cabernet Sauvignon	\$50

Purple Star

2021 Rosé	\$20
2021 Sauvignon Blanc	\$20
2016 Syrah	\$30
2016 Cabernet Sauvignon	\$30
2019 Malbec	\$30

Merchandise

Muret-Gaston Stainless Tumblers(2)	\$40
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Light Snacks

Crocantini Crackers Lightly seasoned with sea salt and olive oil.	\$5
Mini Baguette with Butter or Olive Oil Warm mini baguette with compound butter or olive oil.	\$6
Savory Olive Oil Tortas (6) Crisp and delicate crackers individually wrapped, topped with sesame seeds and sea salt.	\$10
Marcona Almonds with Rosemary Rich, crunchy Marcona almonds with fresh rosemary leaves.	\$10
Mario Garlic Snack Olives Pitted and seasoned with garlic, sea salt and thyme.	\$3
Pepperette Mini Sausages Smoked pork sticks seasoned with juniper and sea salt.	\$7
Banderillas Spicy Pickle Skewers Onions, olives, peppers and pickles - Tangy with a touch of spice.	\$8
Sweet White Garlic Mild, sweet and crisp. Marinated in vinegar and olive oil.	\$12
Pickled Garlic Salad Crunchy sweet garlic with mild peppers, capers and fresh herbs.	\$12
Rhubarb Spoon Preserves Orcas Island Rhubarb lightly infused with English Lavender.	\$9
Gazpacho Chilled tomato soup.	\$12



Fiscallini Farmstead Cheeses

Lionza \$11

“Swiss Alpine style cheese with complex flavors and aromas ranging from nutty and fruity to tangy and herbal.”

Suggested Pairing - French Creek Vineyard Chardonnay

Farm House Cheddar \$10

“Our Farmhouse Cheddar is a classic, made in the traditional English style.”

Suggested Pairing - Red Mountain Red Blend

Habañero Cheddar \$10

“Made by adding all-natural habanero peppers and powder to our Farmhouse Cheddar. It is easy to enjoy and has a subtle heated aftertaste.”

Suggested Pairing - Boushey Vineyard Blanc

Truffle Cheddar \$12

“Made by adding real truffle paste to our Farmhouse Cheddar. Our Truffle Cheddar has a sensational taste and beautiful black speckled coloring.”

Suggested Pairing - Edythe Mae Vineyard Syrah

Brie

Cold Brie with Warm Baguette \$20

Baked Brie with Garlic and Herbs \$15

Baked Brie with Honey and Herbs \$15

Baked Brie with Honey and Walnuts \$17

Baked Brie with Rhubarb and Lavender Preserves \$24



Land

Escargot		\$20
Imported Burgundian land snails with melted garlic butter and parsley.		
Pork Pâté with Hazelnuts		\$16
Studded with Oregon hazelnuts and house cured bacon, spiked with Cognac and Oregon honey.		
Saucisson Sec		\$15
French style salami seasoned with fresh garlic and cracked black pepper.		
Summer Sausage		\$15
Tangy and Mildly spiced with mustard and garlic and wax dipped.		
Steak Tartare*	When Available	\$35
Hand chopped beef tenderloin with capers, onions parsley and egg yolk.		

*These foods may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.