

Flights	¢20	
White 2021 Picpoul, 2020 Chardonnay, 2020 Blanc, 2021 Grenache Blanc	\$20	
<b>Mixed</b> 2021 Picpoul, 2020 Chardonnay, 2017 Petit Verdot, 2013 Cabernet Sauvignon	\$30	
<b>Mystery</b> Two Whites, Two Reds	\$35	
<b>Red</b> NV Red Blend, 2017 Petit Verdot, 2017 Syrah, 2013 Cabernet Sauvignon	\$40	
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 Still Water	\$2 \$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
------------------------------------	------



Croccantini 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 see sea salt.	\$10 ds and
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 "Swiss Alpine style cheese with complex flavors and aromas ranging from r and fruity to tangy and herbal." Suggested Pairing - French Creek Vineyard Chardonnay	<b>\$11</b> nutty
Farm House Cheddar "Our Farmhouse Cheddar is a classic, made in the traditional English style. Suggested Pairing - Red Mountain Red Blend	\$10 ."
Habañero Cheddar "Made by adding all-natural habanero peppers and powder to our Farmhou Cheddar. It is easy to enjoy and has a subtle heated aftertaste." Suggested Pairing - Boushey Vineyard Blanc	\$10 ise
Truffle Cheddar "Made by adding real truffle paste to our Farmhouse Cheddar. Our Truffle Cheddar has a sensational taste and beautiful black speckled coloring." <i>Suggested Pairing - Edythe Mae Vineyard Syrah</i>	\$12
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



	UCU	
Alaskan Wild Sockeye Sr Lightly brined and hot smoked		\$17
Baby Eels (Recommend Servine Mild baby eels packed in olive		\$75
Barnacles (Recommend Serving Briny and fresh with a taste bet		\$41
Clams Distinctive, delicious clams nat	ive to the cool waters of Galicia.	\$72
Cockles Tiny clams brimming with the ta	aste of the sea.	\$39
Galician Mussels Lemon Seasoned with lemon and cape paprika.	Caper or Sofrito ers or aromatic vegetables, sherry and Spar	\$8 nish
Line Caught White Tuna From Galicia, buttery and tende	Belly Fillets er, hand cut and packed in olive oil.	\$20
Line Caught White Tuna From the Port of Burela, hand p		\$10
Octopus in Galician Sauc	e	\$14
Tender Galician octopus hand	packed in olive oil and lightly salted.	
Oysters* 6 Kumomoto Oysters	When Available	\$25
Spanish Mackerel Paprik Seasoned with slow cooked on capers.	a or Lemon Caper ion, red pepper, garlic and paprika or lemor	\$8 and

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



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

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