



Country Olives Marinated with Rosemary & Citrus

\$7

Tomato Basil Soup with a Hint of Point Reyes Blue Cheese

\$8

Panini on Ciabatta with Brie, Prosciutto, Oven-Roasted
Tomatoes, Pesto & Arugula

\$10

Charcuterie & Cheese with Stone Ground Mustard,
Cornichons, Mixed Nuts & Crackers

\$18

Burrata with Oven-Roasted Tomatoes, Pesto & Crostini

\$18

SWEET TEMPTATIONS

Flourless Chocolate Decadence Cake with Raspberry Puree

\$10

Suggested Pairing: Yalumba Antique Tawny

\$12

Key Lime Pie

\$10

Suggested Pairing: Cara Mia Prosecco

\$10

Suggested Pairing: Kung Fu Riesling

\$8

Nut Case Martini

Vodka, Frangelico, Amaretto,
French Vanilla Kahlua & Cream

\$12