

LUSH

WINE AND SPIRITS



SNACK HOURS - 5PM TILL 10PM TUESDAY THROUGH SATURDAY

SNACKS

DUKKAH ... \$2
OLIVES ... \$3
FIREWORKS HEIRLOOM POPCORN, POPPED IN DUCKFAT ... \$3
ROGUE BLUE CHEESE POPCORN ... \$6
CRISPY CHICK PEAS ... \$3
DEVILED EGGS ... \$4
YUZU TOAST ... \$4
HAM & MUSHROOMS CROSTINI ... \$6
MOLTEN CHEESE & SAUSAGE ... \$6
MANZANILLA TAPENADE ... \$6

HUMMUS ... \$6
VEAL/PORK MEATBALLS ... \$8
FOIE GRAS PÂTÉ ... \$9
KOBE STEAK TARTARE ... \$10
SPANISH TIN OF OCTOPUS ... \$12
SPANISH TIN OF TUNAFISH ... \$12
SHRIMP & AVOCADO CROSTINI ... \$13
TUNA AND SISHITO PEPPER ... \$14
PATATITAS CON AIOLI... \$8
(WITH FARM FRESH EGG ADD \$1)
MUSSELS IN TOMATO WINE SAUCE ... \$12

CHEESE

FLIGHTS OF 4 ... \$16

FRENCH:

TRIPLE CREME AFFINE (COW; BURGUNDY; SOFT)
PETITE BASQUE (SHEEP; PYRENEES; SEMI-FIRM)
BONDE D'ANTAN (GOAT; LOIRE VALLEY; SOFT)
MUNSTER GEROME (COW; VOSGES; WASHED RIND)

SPANISH:

VEIGADARTE (GOAT; CASTILE-LEON; SOFT)
GARROTXA (GOAT; CATALONIA; SEMI-FIRM)
IDIAZABAL (SHEEP; BASQUE; FIRM)
MAHON (COW; MENORCA; FIRM)

ITALIAN:

ROBIOLA LANGHE (COW, SHEEP, GOAT; PIEDMONT; SOFT)
CASATICA DI BUFALA (WATER BUFFALO; LOMBARDIA;
WASHED RIND)
GORGONZOLA DOLCE (COW; PIEDMONT; SOFT)
TRUFFLE PECORINO (SHEEP; TUSCANY; FIRM)

AMERICAN:

PLEASANT RIDGE RESERVE (COW; WISCONSIN; FIRM)
PIPER'S PYRAMID (GOAT; INDIANA; SOFT)
RED HAWK (COW; CALIFORNIA; WASHED RIND)
CAVEMAN BLUE (COW; OREGON; BLUE)

SPECIAL:

L'AMUSE GOUDA (COW; HOLLAND; SEMI-FIRM)
TOMME DE SAVOIE (COW; FRANCE; FIRM)
HOOK'S 7 YEAR CHEDDAR (COW; WISCONSIN; SEMI-FIRM)
MONT ST FRANCIS (GOAT; INDIANA; SEMI-SOFT)

CHEESE FOR TWO ... \$20

CANAREJAL CREMOSO (SHEEP; SPAIN; SOFT) SILKY
SMOOTH, HERBAL QUALITY WITH TANGY FINISH. TRY IT
WITH THE CHATEAU GRAND TRAVERSE GAMAY NOIR.

SAINT FELICIEN (COW; FRANCE; SOFT) NOTES OF APPLE AND
PEAR WITH A NUTTY FINISH. TRY IT WITH THE IL COLLE
PROSECCO.

MEAT

FLIGHTS OF THREE ... \$16

HAM: JAMON SERRANO
COL. NEWSOME'S PROSCIUTTO

DUCK: DUCK PROSCIUTTO
DUCK SALAMI

PATE: LES TROIS COCHONS COUNTRY
PEPPERCORN PATE

SALAME:

CACCIATORE: CARAWAY, CORIANDER, DRIED RED CHILI, PEPPER
CHORIZO RIOJA: SWEET AND SMOKED PAPRIKA, OREGANO
LOUKANIKI: GARLIC, CUMIN, ORANGE ZEST
SAUCISSON D'ALSACE: CLOVE, NUTMEG, ALLSPICE
SALAMI NOLA: BLACK PEPPER, CHILI FLAKES, ALLSPICE
SOPRESSATA: CLOVE, OREGANO, GARLIC, CHILI FLAKES
SPANISH SALCHICHON: CINNAMON, GARLIC, PAPRIKA
WEST LOOP SALAME, LOCALLY CURED!

SOLO HAM - PLATE OF PATA NEGRA - \$20

SANDWICHES & SALADS

TUNA MELT ... \$10
OFF-SEASON BLT ... \$10
LOBSTER & BEEF TENDERLOIN ... \$15
COLONEL NEWSOM'S PREACHER HAM & GRUYÈRE ... \$13
KELLY'S KIMCHI & CHEESE PLUS PONZU AIOLI ... \$13
CROQUE MONSIEUR & CROQUE MADAME ... \$15
CAESAR SALAD ... \$8

PASTA OR SOUP DU JOUR

PASTA FRESH, SOMETIMES DRIED, THE REST IS INSPIRED BY OUR MOOD AND THE WEATHER ... \$14
FRENCH ONION SOUP ... \$8

SWEETS

SELECTION OF KATHERINE ANNE TRUFFLES ... \$9