

PASTRIES & SWEETS

MUFFINS:

BLUEBERRY

-OR-

PUMPKIN WALNUT

BISCUITS:

CHEDDAR, CHIVE &
BLACK PEPPER

-OR-

BACON & CHEDDAR

SCONE:

ENGLISH SCONE

QUICHE:

SPINACH & CHEDDAR
GRANOLA & YOGURT

-CHOCOLATE CHIP COOKIE-

-RUGELACH-

-SHORTBREAD-

BAR FOOD

SNACKS

QUICOS

SPANISH CORN NUTS

MARCONA ALMONDS

MIXED OLIVES

RUSTY'S POTATO CHIPS

PICKLE PLATE

SERVED W/ BREAD & CORNICHONS
FROM

THE BRINERY (MI)

CHEESE PLATE

SERVED W/ BREAD & CORNICHONS

-Monte Enebro- -Caña de Cabra-
-Manchego-

MEAT

SERVED W/ BREAD, BUTTER
& CORNICHONS

SALAMI FINOCCHIONA

Olympic Provisions
(WA)

PROSCIUTTO AMERICANO

La Quercia (IA)

IBERICO CHORIZO

(Spain)

TINNED SEAFOOD

SERVED W/ BREAD, LEMON, BUTTER & HERBS

SARDINES

Mouettes d'Arvor (France)

TUNA

ORTIZ (SPAIN)

MUSSELS

ORTIZ (SPAIN)

BEER

DRAFT

ALLAGASH
WHITE
(ME)

BALLAST POINT
SCULPIN IPA
(CA)

BREWER'S ART
BEAZLY
(MD)

SCHLAFLY
OATMEAL
STOUT
(MO)

SHOT & BEER SPECIAL

THE PIGGYBACK

MEDLEY BROTHERS BOURBON
&
PORKSLAP

CANS

BUTTERNUTS
PORKSLAP

STILLWATER
CLASSIQUE

BREWER'S ART
RESURRECTION

OSKAR BLUES
TEN FIDY

BOTTLES

FIRESTONE
WALKER
UNION JACK
-11.2 oz AMERICAN IPA -CA-

SCHNEIDER
AVENTINUS
-16.9 oz WEISENBOCK-
-GERMANY-

SAISON
DUPONT
-11.2 oz SAISON -
-BELGIUM-

ST. BERNARDUS
TRIPEL
-11.2 oz BELGIAN TRIPEL -
-BELGIUM-

WINE

RED

PULENTA LA FLOR 2013
CABERNET SAUVIGNON - MENDOZA, ARGENTINA

LA GIARETTA VOLPARE VALPOLICELLA 2013
CORVINA, RONDINELLA, MOLINARA - VALPOLICELLA, ITALY

KERMIT LYNCH RESERVE DE ARMOIRIES COTES DU RHONE 2012
GRENACHE, SYRAH, CINSAULT - RHONE VALLEY, FRANCE

WHITE

DOMAINE ANTUGNAC CLOSERIE DES LYS BLANC 2013
SAUV. BLANC, VERMENTINO - LANGUEDOC-ROUSSILLON, FRANCE

MILBRANDT VINEYARDS TRADITIONS 2013
CHARDONNAY - COLUMBIA VALLEY, WASHINGTON

A. A. BADENHORST SECATEURS 2013
CHENIN BLANC - SWARTLAND, SOUTH AFRICA

ROSE

DOMAINE SAINT ANDRE DE FIGUIERE LE PREMIERE ROSE 2013
SYRAH, CAB. SAUV., GRENACHE - PROVENCE, FRANCE

SPARKLING

GRUET WINERY BLANC DE NOIRS
PINOT NOIR, CHARDONNAY - ALBUQUERQUE, NEW MEXICO

CLETO CHIARLI VIGNETO CIALDINI LAMBRUSCO
LAMBRUSCO GRASPAROSSA - EMILIA-ROMAGNA, ITALY

CELLAR

DUCHESSE DU BOURGOGNE

11.2 OZ

FLEMISH SOUR RED ALE - 7% ABV - WEST FLANDERS, BELGIUM
FROM THE VERHAEGHE FAMILY, BREWERS SINCE THE 16TH CENTURY,
THE DUCHESS IS A BLEND OF 8- AND 18-MONTH OLD ALES AGED
IN OAK BARRELS. TART AND COMPLEX. NOTES OF PASSIONFRUIT,
CHOCOLATE, AND IRON. LINGERING FINISH.

PROFESSOR FRITZ BRIEM 1809

11.2 OZ

BERLINER WEISSE - 5% ABV - FREISING, GERMANY
A TRADITIONAL INTERPRETATION OF THE GERMAN STYLE. GREEN APPLE
AROMA. INTENSE FRUIT FLAVOR WITH LACTIC TARTNESS ON THE PALATE.

WILD BEER CO. MODUS OPERANDI

11.2 oz

OLD ALE - 7% ABV - SOMERSET, ENGLAND
FROM ONE OF THE UK'S MOST EXPERIMENTAL BREWERIES, THIS BEER
IS FERMENTED WITH WILD YEAST AND AGED IN OAK BARRELS. DARK,
FRUITY, AND FUNKY.

HANSSEN'S OUDE KRIEK

375 ML

CHERRY LAMBIC - 5.8% ABV - FLEMISH BRABANT, BELGIUM
FROM ONE OF BELGIUM'S TRADITIONAL LAMBIC BLENDEES, THIS IS THE PRODUCT OF
A COMPLEX REGIMEN OF FERMENTATION, BLENDING, AND AGING WITH CHERRIES.
POURS A ROSEY RED. FLORAL CHERRY BOUQUET. TART CHERRY AND FUNKY FLAVORS.

TILQUIN OUDE GUEUZE

375 ML

GUEUZE - 6% ABV - REBECQ, BELGIUM
WORT FROM FOUR OF BELGIUM'S MOST FAMOUS LAMBIC
PRODUCERS IS SPONTANEOUSLY FERMENTED, AGED, AND BLENDED
WITH CARE. THE RESULT IS TART AND COMPLEX, WITH
TANNIC DRYNESS FROM YOUNG OAK BARRELS.

DESCHUTES BLACK BUTTE XXVI

22 OZ

PORTER - 10.8% ABV - BEND, OREGON
A PACIFIC NORTHWEST CLASSIC. AGED IN BOURBON BARRELS WITH COCOA NIBS,
POMEGRANATE MOLASSES, AND OREGON CRANBERRIES. A RICH BREW, FEATURING VA-
NILLA, DARK CHOCOLATE, AND A HINT OF TART FRUIT.