

WILD WINE WEDNESDAYS

1/2 OFF ALL WINE BOTTLES / \$10 BY THE GLASS WINES

CHEESE BOARD

SERVED WITH BERRY CHUTNEY, PICKLED CAULIFLOWER, GLUTEN FREE CRACKERS, TOASTED FOCACCIA (S)(N)
+\$1 FOR GLUTEN FREE TOAST

CHEESE BOARD (D) \$22

SELECTION OF THREE ARTISAN CHEESES

VEGAN CHEESE BOARD (S)(N) \$20

CAMBLEU

A BLOOMY, EDIBLE WHITE CAMEMBERT AND INTENSE BLEU MOLD RIND ENCASES A SMOOTH, BUTTERY BODY

PAPRIKA

EARTHY-RED PAPRIKA IS SMOKED & DRIED OVER OAK FIRE, ADDING RICH, SMOKY, SWEET & COOL INTENSITY

HORSERADISH CHEDDAR

PEPPERY, HOT & SPICY HORSERADISH IS COMPLEMENTED BY THE MILD AND CREAMY CLASSIC BODY FOR A BALANCED & BOLD CHEESE

PAIRING SUGGESTIONS

MAKE IT A FLIGHT \$25 (CHOOSE 4 X 30Z POUR)
ENJOYING EACH SUGGESTED PAIRING WITH EACH CHEESE!

ALBARINO BLEND, TESSIER

"ELECTRIC LADYLAND," CALIFORNIA '21
PINEAPPLE, CANTALOUPE, BRAN CEREAL, CLEMENTINE PITH, FLESHY WITH BRIGHT ACIDITY

CARRICANTE & MALVASIA BLEND, TENUTA DI CASTELLARO

"BIANCO PORTICELLO," SICILY, ITALY '20
HERBACEOUS NOSE, HINTS OF APPLE, FRESH & FRUITY

AGENT ORANGE

ZEPHYR NEW ZEALAND '22
GRASSY, VIBRANT ACIDITY, GRAPEFRUIT, TOUCH OF SALINE

CABERNET FRANC, DOMAINE BOURDIN CHANCELLE, SAUMUR-CHAMPIGNY

LOIRE, FRANCE '20
RIPE RED FRUIT ON THE NOSE, RICH, SPICY, SUPPLE,
BALANCED FRUITINESS AND TANNINS (SERVED CHILLED)

GARNACHA & SYRAH, BODEGAS VENTA LA VEGA

"ADARAS ALDEA," ES '19
RED CHERRY, MINERALITY ON THE NOSE, WELL-MELTED
TANNINS, FRESH ACIDITY

