

Bites

Warm bread + garlic dipping olive oil	\$6
Warm herbed olives	\$7
Pear + Blue Cheese + NM honey	\$8
Smoked kielbasa, sauerkraut, house mustard	\$11
Pate trio, cornichorns, mustard	\$16
Monthly Flatbread	\$13

ask your server for this month's option

Kale Salad	\$12
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beets, goat cheese, pepitas, + balsamic vinaigrette

Southwest Caesar Salad	\$10
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house made dressing, romaine, red chili croutons

Add smoked Salmon for +\$7

Persian Chicken Wrap	\$13
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chilled turmeric chicken, Kalamata olives, tomato, walnuts, feta, lemon mint yogurt dressing greens *

Spicy Soppresata Sandwich	\$14
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spicy soppresata, provolone, caramelized onion, tomato, lettuce and basil mayo on a Bolillo

*served with side salad with house dressing

Build your own Board (with house chutney & mustard)

Pick 3	\$17	pick 4	\$20
pick 5	\$23	pick 6	\$26

Served with bread and cornichorns

See board for today's offerings for something sweet

Whites

Indigenous Selections Prosecco (Italy)	\$10
Bottega Vinaia Pinot Grigio (Italy)	\$10
Marques de Căceres Albariño (Spain)	\$11
Tenuta Guado al Tasso Vermentino (Italy)	\$12
Chateau La Freynelle Bordeaux Blanc (France)	\$11
Frei Brothers Chardonnay (California)	\$12
Buglioni Musa Trebbiano Di Lugana (Italy)	\$11
Palms By Whispering Angel Rose (France)	\$11
Cascinetta Vietti Moscato d' Asti (Italy)	\$11

Reds

Elouan Pinot Noir (Oregon)	\$13
Honoro Vera Monastrell (Spain)	\$10
Lagone Toscana (Italy)	\$12
Delas Cotes Du Rhone Esprit Rouge (France)	\$11
Alcance Carménère (Argentina)	\$12
Li Veli 'Passamante" Negroamaro (Italy)	\$11
Gota de Arena Tempranillo (Spain)	\$10
Peñalolen Cabernet Sauvignon (Chile)	\$13
Highlands 41 Darkness Red (California)	\$13

Beer See board for available draft selections

Other Beverages

Sparkling Water	\$6	Aroma Coffee	\$5
Tea-O-Graphy Hot Teas	\$4	Fiji Still Water	\$4
San Pellegrino Soda	\$3		