

STARTERS

OLIVE TAPENADE \$12

Homemade, of course! Spread with potato chips with crème fraîche

Pair with: Bright Light White

STRAWBERRY & GOAT CHEESE SALAD \$16

Seasonal Oregon strawberries piled over peppery arugula with crumbled goat cheese and toasted pepitas, drizzled in a house-made honey & white balsamic vinaigrette finished with Spanish olive oil.
Served with bread

Pair With: Crisp Refreshing Rose

CHARCUTERIE NACHOS \$18

Your new favorite thing: crispy potato chips smothered in melted triple cream brie, draped with prosciutto, and piled high with capers, sun-dried tomatoes, and chopped olives — all finished with a cool dollop of crème fraîche.

Pair With: Red Blend

CARAMELIZED PEACHES, BURRATA & PROSCIUTTO SALAD \$22

Caramelized peaches, rich burrata cheese and thinly sliced Italian prosciutto on a bed of peppery arugula. Finished with a tangy balsamic glaze. Don't worry, comes with bread for savoring :)

Pair With: Light Red, maybe Pinot Noir?

BOARDS

VINTNER'S BOARD

A little bit of everything you love — spicy soppressata, cured prosciutto, and a mix of creamy, firm, and sharp cheeses, served alongside tangy pickled vegetables, sweet jam, and toasted bread. Perfect for sharing (or not, we won't judge)

TWO FOR \$25 | FOUR FOR \$45 | SIX FOR \$65

Pair With: Whatever you're already drinking!

PIZZA

HOUSE-MADE NASO PIZZA \$24

Hand-stretched, made-from-scratch — pizza the way it's meant to be.

CHEESE

PEPPERONI

CHEF'S SPECIAL