

Happy Hour

M-F until 6:30p; Sat 2 - 5p

-Artisanal Cheese Plate \$12

+charcuterie (Olli Salami, Belletiani Prosciutto) 3

+green apples 3

-Castelvetrano & Herbed Green Olives 3

-Hummus & Toasted Pita 3

-Truffle & Sea Salt Popcorn 1 (gluten free)

Artisanal Cheese Plate | 16

Triple Cream, Brillat Savarin, France (cow)

Manchego, 6 months cured, Spain (sheep)

White Cheddar, 18 months aged, England (Cow)

With baguette, dried cranberries, walnuts, organic honey, balsamic glaze.

Charcuterie Board | 20

Wild Boar Salami, Fabrique Delices, Hayward, CA.

Bellentani Prosciutto, Modena, Italy

High West Whiskey Salami, Creminelli, Salt Lake City, UT

With baguette, dried cranberries, walnuts, cornichons, olives, grain mustard.

Add Green Apples +3

Add Gluten-free crackers +1

Add Cheese or Charcuterie or à la carte +8

Baked Brie Fondue | 16

Brie baked with fresh thyme and rosemary, drizzled with honey and balsamic vinegar, served with toast points.

Small Bites | \$5 each

-Castelvetrano & Herbed Green Olives

-Lavender Sugared Marcona Almonds

-Hummus & Toasted Pita

-Mori Melts (toast, Pacifica Mori Jack, marinated tomato)

-Calzone Piccolo (puff pastry, tomato sauce, mozzarella, Italian spices)

-Smoked Salmon Spread with Toast Points

Hummus Plate | 10

Classic Hummus with dolma (stuffed grape leaves), baby carrots, artichoke hearts, cornichons, toasted pita.

Baked Polenta "The Don" | 12

Baked polenta rounds topped with Farmer's Market vegetables (roasted tomatoes, zucchini, squash), marinara, Pacifica Mori Jack cheese.

(Named in honor of Don Cannon, champion of Small Biz)

French Onion | 9

Hearty serving of onion, beef broth, wine, butter, topped with toasted baguette and melted gruyere.

Meatball Skillet | 14

Beef/Chicken, spices, topped with Farmer's Market vegetables (roasted tomatoes, zucchini, squash), marinara, Pacifica Mori Jack cheese.

Argentinian Empanadas | \$8 each

Beef (Angus beef, onions, olives, raisins, hard-boiled egg, spices)

Chicken (organic chicken, raisins, red/green bell peppers, onions, tomatoes)

Mushroom (mushrooms, spinach, onions, cheese, spices)

Dessert Wine

Master Reserve Porto, Martinez, Portugal 10

Special Reserve Tawny, Pocas, Portugal 11

Sauternes, Château Partarrieu, France. 2014 12

Petite Sirah, Burnsini Vineyards. Tehama Co., CA. . . . 12

Dessert | 7

-Famous Double Chocolate Cake

-Vanilla sponge with Raspberries, Mascapone, topped with Pistachios

-Raspberry Panna Cotta

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password: foggygrape

18% gratuity added to parties of 6+
Prices do not reflect tax