

Grand Cru

Wine Bar

Cheese Tray

\$37.00

YOUR CHOICE OF FOUR CHEESES

*Served with fruit, honey-comb, berry puree,
mustard, baguette slices, and crackers*

PORT SALUT

PAIR WITH SPARKLING, CHARDONNAY OR SAUVIGNON BLANC WINE

LONESTAR, CHEVRE

PAIR WITH SAUVIGNON BLANC OR GRUNER VELTLINER WINE

EL COTIJO, MANCHEGO

PAIR WITH ANY SPANISH RED WINE

SARTORI, ROSEMARY ASIAGO

PAIR WITH ANY ITALIAN RED OR CABERNET SAUVIGNON WINE

SARBIL, IDIAZABEL SMOKED

PAIR WITH ZINFANDEL OR SYRAH WINE

COINGA, MAHON-MENORCA

PAIR WITH A BOURDEAUX BLEND, NAPA BLEND OR PORT WINE

BARBER'S 1833, VINTAGE RESERVE CHEDDAR

PAIR WITH A CABERNET SAUVIGNON WINE

ADDITIONS

MEDITERRANEAN OLIVES	4
MARCONA ALMONDS	4
CHARCUTERIE (1 OZ)	6

The Salumeria Sampler

\$22.00

*An assortment of hand crafted salami from The Salumeria, Austin, Texas.
Served with olives, cornichons, mustard, baguette slices, and crackers*

SOPRESSATA

FELINA

TARTUFO

PISTACHIO

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Shareables

DOLMAS	9
Rice Stuffed Grape Leaves Feta Lemon <i>served on arugula</i>	
HUMMUS	12
Garlic Feta Smoked Paprika <i>served with naan and fresh veggies</i>	
MARINATED HEARTS	10
Artichoke Hearts Kalamata Olives Garlic Lemon Feta <i>served with naan</i>	
TAPAR	14
Manchego Idiazabel Prosciutto Chorizo <i>served with Marcona almonds, olives, quince preserve and baguette</i>	
MUSHROOM & CRISPY PROSCIUTTO CROSTINIS	14
Chevre Herb de Provence Mushrooms Crispy Prosciutto <i>served on toasted baguette</i>	
THE FIGGY PIGGY	10
Creamy Goat Cheese Fig Preserves Parma Prosciutto <i>served on Ciabatta</i>	
ARTICHOKE JALAPENO	10
Cream Cheese Artichoke Onion Jalapeno <i>served with chips and fresh veggies</i>	

Salads

CAESAR	9
Romaine Parmigiano Regiano Croutons "Yo Mama's Caesar" Dressing <i>add Crispy Prosciutto - \$1.00</i>	
MEDITERRANEAN PASTA SALAD	10
Tomatoes Cucumbers Kalamata Olives Pepperoncini Feta Champagne Vinaigrette	

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Paninis

CHEESE

Port Salut | Ciabatta
served with kettle or veggie chips

9

HAM

Rosemary Ham | Asiago | Ciabatta
served with kettle or veggie chips

10

FIG & PIG

Creamy Goat Cheese | Fig Preserve | Parma Prosciutto | Arugula | Ciabatta
served with kettle or veggie chips

12

Flat Breads

PEPPERONI

Truffle Oil | Marinara | Mozzarella | Fresh Basil
add mushrooms - \$1.50

15

VEGETARIAN

Marinara | Artichoke | Kalamata Olives | Shallot | Feta
add mushrooms - \$1.50

15

MUSHROOM & GOAT

Herb de Provence Mushrooms | Rosemary Asiago | Goat Cheese | Arugula
add Parma Prosciutto - \$1.50

15

Desserts

TARTA DE SANTIAGO

Almond | Lemon & Orange Zest | Confectioner's Sugar
served warm

8

GIRADELLI CHOCOLATE BROWNIE

Rich Chocolate | Vanilla Ice Cream | Confectioner's Sugar
served warm

9