

Grand Cru Wine Bar

Cheese Board

\$37.00

ASK ABOUT OUR
UNIQUE LIMITED OFFER
SUMMERTIME
CHEESE BOARD!

YOUR CHOICE OF FOUR CHEESES

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

FROMAGER D'AFFOINOIS, LE FROMAGER

PAIR WITH SPARKLING OR CHARDONNAY 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, caperberries, mustard, baguette slices, and crackers*

SOPRESSATA

FELINA

TARTUFO

PISTACHIO

Grand Cru

Wine Bar

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, membrillo 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 Reggiano Housemade Croutons "Yo Mama's" Dressing <i>add Crispy Prosciutto - \$1.00</i>	
MEDITERRANEAN PASTA SALAD	10
Tomatoes Cucumbers Kalamata Olives Pepperoncini Feta Champagne Vinaigrette	

Grand Cru

Wine Bar

Paninis

CHEESE	9
House-Made Pimento Ciabatta <i>served with kettle chips</i>	
HAM	10
Rosemary Ham Asiago Ciabatta <i>served with kettle chips</i>	
FIG & PIG	12
Creamy Goat Cheese Fig Preserve Parma Prosciutto Arugula Ciabatta <i>served with kettle chips</i>	

Flat Breads

PEPPERONI	15
Truffle Oil Marinara Mozzarella Fresh Basil <i>add mushrooms - \$1.50</i>	
MUSHROOM & GOAT	15
Herb de Provence Mushrooms Rosemary Asiago Goat Cheese Arugula <i>add Parma Prosciutto - \$1.50</i>	
MEDITERRANEAN	15
Hummus Cherry Tomatoes Kalamata Olives Shallot Arugula Feta	

Desserts

TARTA DE SANTIAGO	8
Almond Flour Lemon & Orange Zest Confectioner's Sugar <i>served warm</i>	
GIRADELLI CHOCOATE BROWNIE	9
Rich Chocolate Vanilla Ice Cream Confectioner's Sugar <i>served warm</i>	