

# Tasting Plate

Please make your selections from the items below  
All plates are served with your choice of sliced baguette or water crackers

*The following items are \$6 each*

Old Quebec

Canadian 3yr aged raw cow's milk cheddar

Great Hill Blue

Californian raw cow's milk blue cheese

Serra de Estrella

Portugese washed rind sheep's milk cheese

Tumalo Farms

Oregon hard goat's milk cheese

Allgauer Bergkase

German firm cow's milk cheese

Petit Agour

French hard sheep's milk cheese

Rocchetta

Italian semi-soft goat, sheep, & cow's milk cheese

Vignelay

French triple cream cow's milk cheese

Fatted Calf Charcuterie

Choice of : Pate, or Rilletes, or Salame (\$6 ea)

Olives

*The following items are \$2 each*

Dates

Apples

Pears

Almonds

Walnuts

Quince Paste

# Beverage List

## Beer

Boon Kriek Lambic	\$10
Saison Du Pont	\$8
Ayinger Celebrator	\$8
Gulden Draak	\$8
Scaldis 12	\$7
Piraat	\$7
Witkap Patter Triple	\$7
Erdinger Heffe-Weisse	\$6
Boddingtons Pub Ale	\$6
Spaten Ur-Märzen Oktoberfest	\$5
Spaten Premium	\$5
Murphy's Pub Stout	\$5
Samuel Smith Taddy Porter	\$5
Samuel Smith Pale Ale	\$5
Racer 5 IPA	\$5
Corona	\$4
Fat Tire	\$4
Scrimshaw Pilsner	\$4
Red Stripe	\$4
Tecate	\$3

## Sake

Ohyama Nigori	\$12 glass	\$48 btl 500 ml
Junmai Ginjo "Treasure Ship"	\$12 glass	\$48 btl 500 ml

## Non Alcoholic



Sparkling Water	\$4	
Bundeberg Ginger Beer	\$4	
Fizzy Lizzy Pomegranate or Apple	\$3	
Loose-Leaf Tea (black aged/green)	\$3	
Blue Bottle French Press Coffee	\$4 sm	\$7 lg