

# Tasting Plate

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

## *Cheese, Charcuterie, & More \$6 each*

Old Quebec - Canadian 3yr aged raw cow's milk cheddar

Grevenbroeker - Belgian raw cow's milk blue cheese

Serra de Estrella - Portugese washed rind sheep's milk cheese

Mahón-Menorca - Spanish firm washed rind raw cow's milk cheese

Capricious - Californian hard aged goat's milk cheese

Petit Agour - French hard sheep's milk cheese

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

Vignelait - French triple cream cow's milk cheese



Pate - "Fatted Calf Charcuterie" locally produced

Rillettes - "Fatted Calf Charcuterie" locally produced

Salame - "Fatted Calf Charcuterie" locally produced



Olives

## *Side Selections are \$3 each*

Date

Pears

Apples

Almonds

Walnuts

Quince Paste

## *"Cookie Wag" Sweets \$2 ea or 3 for \$5*

Truffles & Cookies

# Beverage List

## Beer

St Louis Kriek Lambic	\$10
Saison Du Pont	\$8
Ayinger Celebrator	\$8
Unibroue Maudite	\$8
Affligem Blonde	\$8
Reutberger Dunkel	\$8
St Peter's IPA	\$8
Scaldis 12	\$7
Witkap Pater Triple	\$7
Hitachino JCA	\$7
Hopf Helle Weisse	\$7
Schónramer Pils	\$6
Ayinger Jarhundert-bier	\$6
Erdinger Heffe-Weisse	\$6
Boddingtons Pub Ale	\$6
Murphy's Pub Stout	\$5
Samuel Smith Taddy Porter	\$5
Napa Smith Amber Ale	\$5
Flying Dog Pale Ale	\$5
Corona	\$4
Red Stripe	\$4
Tecate	\$3

## Sake

Ohyama Nigori	\$12 glass	\$48 btl 500 ml
Junmai Ginjo Hakuyo "White Sun"	\$12 glass	\$60 btl 750 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

