

Our kitchen closes 1 hour prior to closing

The Munchies' List

Nearly World Famous Cheese Course

Exotic, elegant, adventurous, or just plain stinky...as fresh & tasty as it can get!

Served with dried fruit, honey & sliced baguette

Available cheeses vary weekly and are chef's selection only!

3 varieties of cheese, single portions \$6

3 varieties of cheese, double portions \$9

5 varieties of cheese, single portions \$8

5 varieties of cheese, double portions \$12

Add cured meats for \$5.00 (Salami and Prosciutto)

Antipasti di Oggi

A little of this...a little of that –

Olives, artichokes, Italian cheese, fresh fruit, crostini, and La Villa cured meats. \$8

Gouda and Ham Griller

Beemster Classic Aged Gouda layered with ham and crispy fried onions on sliced sourdough bread; grilled to perfection. \$6

Grilled Cheese Sliders

Made with a selection of yummy fillings and, of course, ooey-goopy gourmet cheeses.

Available flavors vary and are chef's selection. Vegetarian only upon request!

3 Sliders for \$5

6 Sliders for \$8

House Marinated Olives

A mélange of olives (Picholine, Castelvetrano & Kalamata) that have been swimming in olive oil infused with citrus and other spices. \$6

Truffled Piave Popcorn

Freshly popped and drizzled with rich truffle oil, then sprinkled with Piave cheese & fresh chives. \$7

Hot Tomato & Goat Cheese Dip

An unbeatable blend of sun dried tomato & roasted red pepper spread with Laura Chenel's Cabecou. Broiled and served hot, with sliced baguette & crostini. \$6

Spinach Dip

Everybody's favorite party snack; cool and creamy served with sliced baguette, crackers and crostini. \$6

Arugula Salad

Fresh Arugula tossed with lemon olive oil, shallots, crisped Prosciutto and topped with shaved Parmesan. Served with warm flatbread. \$7

Olé Flatbread

Fresh basil, La Villa prosciutto, balsamic reduction served on warm flatbread and topped with Manchego cheese. \$7

Mediterranean Meltdown

Rosemary Chevre, arugula, kalamata olives served on warm flat bread. \$7

Basket-O-Bread Sliced baguette with EVOO & balsamic. \$3

On the Sweet Side...

Brie and Figgy Sauce

Decadent imported brie drizzled with our house-made fig sauce & served with sliced bread. \$6

Blue Decadence

Creamy & robust aged, Mountain Gorgonzola cheese from Italy with dried figs, crushed walnuts and sweet honey. Served with sliced bread \$8

Chocolate Caramel Pyramid

A silky chocolate mousse pyramid, with a sweet caramel center, dusted with cocoa powder & drizzled with caramel sauce. \$6

Coffee Tartufo

Smooth & creamy cappuccino gelato with a heart of espresso, covered with coffee flavored meringue sprinkles. \$5

Frutti di Bosco Parfait

A sweet layer of raspberry sauce hiding under rich, creamy custard, topped with caramel and mixed berries. \$6

Drunken Rosé Sorbet

Refreshing sorbet served over muddled blackberries and topped off with some bubbly..\$5

Wine flights

Flights are a great way to try new wines; each flight consists of a series of 2oz tastes of several wines. We serve all of our flights sequentially & we reuse the same glass for all wines in a flight.

Please note: wines in flights are based on availability and are subject to change at anytime

~Mixed Flights~

“Club Grape”

(50% off for members!)

\$14

Domaine de la Fouquette Rosé
Nottingham Cellars “Alpha Red”
Sones “French Camp” Petite Sirah

Cheap & Cheerful

\$11

Domaine Zafeirakis, Malagouzia
Caliberico, white blend
Terra Savia, Merlot
2 Copas, Red Blend

~ Whites or Bubbles ~

Random Whites

\$13

Caliberico, white blend
Anger, Pinot Grigio
Palmina, Malvasia Bianca

Wonderful Whites

\$14

Domaine Zafeirakis, Malagouzia
Quivira, Sauvignon Blanc
Moshin Vineyards, Chardonnay

Tiny Bubbles

\$18

Sorelle Bronca Prosecco
Julien Fouet, Cremant de' Loire
A. Margaine “le Brut” Premier Cru, Champagne

~Red Flights~

BBQ Reds

\$15

Comartin Cellars “Watch Hill” Grenache
Sones “French Camp” Petite Sirah
Odonata “Alta Mesa” Malbec

Random Reds

\$14

Solindo, Pinot Noir
Volunteer, Cabernet Sauvignon
Charles & Charles, Red Blend

~ Sweets for the Sweetie ~

Sweet & Saucy

\$16

Kiona, late harvest Gewurztraminer
Elysium, Black Muscat
Roxo “Paso Melange”

No “custom” flights, please.

*Love what you're drinking? Purchase a bottle to-go, after your tasting, and get a 10% discount off retail!
A gratuity of 18% will be added for groups of 6 or more. Sorry no “Split Tabs”.*

Wines by the glass

Enjoy any bottle in the shop, at your table, for the retail price plus a \$5 Stem Fee.

No bottle charge for members of our wine & cheese clubs

<i>Totally Random "House Wines"</i> One's white, one's red & one's bubbly! Different options everyday		\$5/glass
Whites/Rosés:	Glass:	Bottle Inhouse (stem fee incl.)
Chardonnay		
Melville, 2009 (Santa Rita Hills, CA)	\$11	\$31.99
Moshin Vineyards, 2009 (Russian River Valley, CA)	\$15	\$37.99
Trefethen 2009 (Oak Knoll/Napa, CA)	<i>Half Bottle Only (2 ½ glasses)</i>	\$24.99
Pinot Gris/Pinot Grigio		
Anger, 2009 (Sudtiro/Alto Adige, Italy)	\$12	\$32.99
Riesling		
Werner Scheicher Annabert Spatlese, 2009 (Mosel, Germany)	\$10	\$29.99
Sauvignon Blanc		
Quivira, 2010 (Dry Creek/Sonoma, CA)	\$ 9	\$26.99
Other Whites/Rosés		
Caliberico, Verdelho/Albarino/Torrontes, 2010 (Lodi, California)	\$ 7	\$21.99
Domaine Zafeirakis, Malagouzia, 2010 (Tyrnavos, Greece)	\$ 8	\$25.99
Palmina, Malvasia Blanc, 2010 (Santa Ynez, CA)	\$12	\$34.99
Domaine de la Fouquette "Cuvée Rosée D' Aurore" Rosé, 2011 (Provence, France)	\$ 9	\$26.99
 Reds:		
The Grapevine Signature Blend		
Comartin Cellars "Valerie's Cuvee" Grenache/Syrah, 2009 (Santa Barbara, CA)	\$12	\$32.99
Cabernet Sauvignon		
Trefethen, 2006 (Oak Knoll/Napa, CA)	<i>Half Bottle Only (2 ½ glasses)</i>	\$32.99
Volunteer, 2008 (Napa Valley, CA)	\$13	\$35.99
Grenache/Garnacha		
Comartin Cellars "Watch Hill Vineyard" Grenache, 2007 (Santa Barbara, CA)	\$13	\$35.99
Malbec		
Odonata "Alta Mesa", 2009 (Lodi, CA)	\$12	\$34.99
Merlot		
Terra Savia Reserve, 2009 (Mendocino, CA)	\$ 6	\$20.99
Petite Sirah		
Sones "French Camp Vineyard", 2008 (Paso Robles, CA)	\$15	\$37.99
Pinot Noir		
Solindo, 2010 (Los Carneros/Sonoma County, CA)	\$12	\$33.99
Zinfandel		
Runquist Z "Massoni Ranch", 2009 (Amador County, CA)	\$12	\$32.99
Red Blends		
2 Copas, Tempranillo/Malbec, 2010 (Mendoza, Argentina)	\$ 6	\$20.99
Charles & Charles, Cabernet Sauv/Syrah, 2010 (Columbia Valley, WA)	\$ 6	\$20.99
Kathryn Kennedy "Lateral", Merlot/Cab Sauv/Cab Franc/Petit Verdot/Malbec, 2008 (Napa, CA)	\$16	\$47.99
Nottingham Cellars "Alpha Red", Petite Sirah/Cab Sauv/Petit Verdot/Cab Franc/Syrah/Merlot NV (Central Coast, CA)	\$10	\$28.99
 Bubbles and Sparkling Cocktails:		
House Bubbles	\$ 5	\$15.99
A Margaine "le Brut" Premier Cru, Champagne, NV (Champagne, France)	\$18	\$56.99
Julien Fouet "Cremant de Loire", Chenin Blanc, NV (Loire, France)	\$10	\$29.99
Sorelle Bronca Prosecco, NV (Italy)	\$ 9	\$25.99
Chartogne-Taillet, "Sainte-Anne", Brut, 2007 (Champagne, France)	<i>Half Bottle Only (2 ½ glasses)</i>	\$37.99
Marenco "Stev", Moscato D'Asti (Piedmont, Italy)	5oz pour \$ 7	\$23.99
Sparkling Raspberry-Sake Cocktail: Extra dry sparkling wine with sweet raspberry sake	\$ 7	

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Other delights by the glass

Sweet Stuff (three ounce pour)

Elysium, Black Muscat, 2008 (California)	\$ 7
Espresso ChocoVine, Chocolate-Cabernet wine (Holland)	\$ 5
H.M. Borges Madeira 10yr Malmsey Reserva	\$10
Kiona Late Harvest Gewurztraminer, 2010 (Red Mountain, WA)	\$ 7
Roxo "Paso Melange", Cab Franc/Cab Sauv/Petit Verdot, 2007 (Paso Robles, CA)	\$10
Barros 10yr Tawny Port, 2003 (Portugal)	\$14

Beers and Ciders by the bottle

Hard Ciders:

Aspall English Dry Cyder (Suffok, England)	500ml	\$ 8
Clos Normand , French Fermented Brut Cider (France)	750ml	\$10

Lagers: crisp, delicate flavors

Bock: Rich, sweet caramels and warm, toasty flavors

Einbecker , "Mai-Ur-Bock", Bock Style Lager (Germany)	\$ 6
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Fruity: light malt and low hop bitterness allowing the fruit flavors to shine

Salzburger Stiegl , "Radler", Lager & Grapefruit Soda (Austria)	\$ 5
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Kölsch: A lager style beer made with "ale" yeast. Light/med body with medium hops bitterness

Gaffel , "Kölsch" (Cologne, Germany)	\$ 5
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Pilsner: pronounced hops aroma and bitterness with refreshing finish

Bitbuger , Pils (Germany)	\$ 5
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Stiegl , Premium Lager (Salzburg, Austria)	\$ 5
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Weizenbock: spiciness, complex characters of dark fruit and pleasant wheat finish

Weihenstephaner , "Vitus", Weizenbock (Germany)	\$ 7
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Ales: fruity, robust flavors

Amber/Red Ale: sweet caramel notes and citrusy aromas with smooth finish

Mad River Brewing Co , "Jamaica Red", Red Ale (Blue Lake, California)	\$ 5
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Speakeasy , "Prohibition", Amber Ale (San Francisco, California)	\$ 5
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Belgian Strong Dark Ale: Fresh yeast, basket of fruit, creamy, and pleasant roasted malt

Chimay , "Peres Trappistes", Belgian Trappist Ale (Chimay, Belgium)	\$ 8
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Affligem Noel , Belgian Dark Christmas Ale (Opwijk, Belgium) - 750ml	Regular \$14	Special \$ 6
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Black Ale: dark in color, moderate roasty notes with a fair amount of hops

Rubicon , "Capricorn", Black Ale (Sacramento, California)	650ml	\$ 7
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Blonde: Subdued fruitiness, smooth malty sweetness and balanced bitterness

Blue Frog , "Blonde Frog Ale" (Fairfield, California)	650ml	\$ 7
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Brown /Old Ale: malty flavor balanced with hints of caramel and chocolate

Big Sky Brewing Co , "Moose Drool", Brown Ale (Missoula, Montana)	\$ 5
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Robinsons , Old Tom Original, Old Ale (Stockport, England)	\$ 6
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Pale Ale/IPA: Substantial maltiness with pronounced hoppy aroma and flavor

Grand Teton , "Lost Continent", Double IPA (Idaho)	\$ 5
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Green Flash , "Palate Wrecker", Double IPA (San Diego, California)	\$ 5
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Mad River Brewing Co , "Steelhead", Pale Ale (Blue Lake, California)	\$ 5
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Port Brewing , "Wipe Out", IPA (San Marcos, California)	650ml	\$ 7
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Rubicon , IPA (Sacramento, California)	650ml	\$ 7
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Speakeasy , "Double Daddy", Double IPA (San Francisco, California)	650ml	\$ 8
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Porter: Roasted flavor complemented by nutty and toffee characteristics

Flying Dog Brewery , "Road Dog", Porter (Fredrick, Maryland)	\$ 5
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Knee Deep , "Tanilla", delicious flavors of chocolate, coffee and vanilla bean (California)	650ml	\$ 9
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Stout: Prevalent chocolate and coffee flavors

North Coast , "Old Rasputin", Russian Style Imperial Stout (Mendocino, California)	\$ 5
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Young's , Double Chocolate Stout (England)	\$ 7
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Wheat: very refreshing, slightly tart flavor with subtle citrus aromas

Franziskaner , "Weissbier", Hefe (Munich, Germany)	\$ 5
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George Schneider's , "Weisen Edel-Weisse", Organic Wheat Beer (Germany)	\$ 7
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North Coast , "Blue Star", (Fort Bragg, California)	\$ 5
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Speakeasy , "White Lightning", Wheat Beer (San Francisco, California)	\$ 5
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Bottled Non-Alcoholic Beverages -Take a peek in the fridge to see our current selection

Abita – Root Beer (Louisiana)	\$ 3
San Pellegrino – Bottled Sparkling Water (Italy)	\$2.50
Bionade –Elderberry Sparkling Juice (Germany)	\$ 3
Canned Sodas (Sprite/Coke/Diet Coke)/ Bottled Water	\$ 1
Lipton Ice Tea	\$2.50

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