

CHEESE & CHARCUTERIE



CHEESE FLIGHTS

**NO MODIFICATIONS OR SUBSTITUTIONS*

MILD & MELLOW | 23 - MT. TAM TRIPLE CREAM, CAMPO DE MONTALBAN, HOOK’S 5 YEAR CHEDDAR COMES WITH BAGUETTE, GRAPES, DRIED FRUIT, MARCONA ALMONDS, HONEY, OLIVES

BOLD & BEAUTIFUL | 23 - CHALLERHOCKER RAW, HUMBOLDT FOG, OREGON BLUE COMES WITH BAGUETTE, GRAPES, DRIED FRUIT, MARCONA ALMONDS, HONEY, OLIVES

VEGAN CHEESE PLATE BY FULL MOON FOODS* | 27

SPICY PIMENTO CHEESE BALL, DOUBLE TRUFFLE BRIE, HERBS DE PROVENCE "GOAT" CHEESE. COMES WITH BAGUETTE, CRACKERS, GRAPES, BLOOD ORANGE DRIPPED CHOCOLATE, PECANS

**WHILE SUPPLIES LAST, HAND-MADE IN SMALL BATCHES*

BUILD YOUR OWN BOARD

CHEESES | 4 *SEE FURTHER DESCRIPTIONS BELOW IN TO-GO SECTION*

MT. TAM COW	CHALLERHOCKER RAW COW
CAMPO DE MONTALBAN SHEEP, COW, & GOAT	HUMBOLDT FOG GOAT
HOOK’S 5 YEAR CHEDDAR COW	OREGON BLUE COW

SLICED MEATS | 4

WINE-CURED SALAMI	SMOKED COPPA	SPICY CALABRESE
ADD-ONS 3		
PRAGER BROS SLICED BAGUETTE	GRAPES	FIG SPREAD
MULTI-GRAIN BAKED CRACKERS(GF)	OLIVES	MUSTARD
MARCONA ALMONDS	CORNICHON PICKLES	RASPBERRY JAM
QUICOS	DRIED FRUIT	BUTTER VERMONT CREAMERY

PREMIUM ADD-ONS

PROSCIUTTO DI PARMA | 7 **HONEYCOMB** | 4 **GLAZED WALNUTS** | 4 **CHOCOLATE CARAMELS** | 4

WINE GARDEN CHEESE SHOP

We've been sourcing the finest cheeses for our cheese boards since 2017; we are so excited to expand our menu and offer these cheeses for you to take home and share with friends & family. Rotating cheeses available for purchase by the ounce - cut & packaged onsite from our cheese shop counter. Board accompaniments such as olives, pickles, crackers, olive oil, chocolate and more are available to take your homemade cheese board or picnic to the next level!

CHEESE TO-GO

CUT PER REQUEST | 4 OZ MINIMUM

MAY CHEESE OF THE MONTH!

ROMAO RAW 1.90 / OZ
HAND RUBBED WITH IBERICO LARD & FRESH ROSEMARY. NUTTY, WITH HERBACEOUS AND PINEY NOTES

ST. ANGEL TRIPLE CREAM 2.15 / OZ BUTTERY, SWEET, & MILD	HUMBOLDT FOG 2.80 / OZ BUTTERMILK AND FRESH CREAM, COMPLEMENTED WITH FLORAL NOTES, HERBACEOUS OVERTONES, AND A CLEAN CITRUS
ORGANIC MT. TAM TRIPLE CREAM \$19.99 / 7 OZ WHEEL FLAVORS OF BRIGHT CREME FRAICHE WITH A MILD EARTHINESS	HARVEST MOON RAW 2.19 / OZ HINT OF SWEETNESS & BUTTERSCOTCH NOTES
CAMPO DE MONTALBAN 1.55 / OZ THREE MILK BLEND. BALANCED BUTTERY RICHNESS WITH ACIDITY	NOORD HOLLANDER 4 YEAR GOUDA 2.0 / OZ CARAMEL NOTES WITH CRUNCHY SALT CRYSTALS
MANCHEGO 8 MO TRIGAL RAW 2.46 / OZ TOASTED ALMOND, BUTTERY AROMA	ALP BLOSSOM 2.96 / OZ BEEFY & UMANI, WITH A SWEET & FLORAL RIND
LA GRUTA TRES LECHES 2.15 / OZ RUBBED W/ OLIVE OIL , RICH & NUTTY	HOOK’S 5 YEAR CHEDDAR 1.80 / OZ SHARP, ACIDIC, WITH A HINT OF SWEETNESS
DRUNKEN GOAT 1.60 / OZ WINE SOAKED, FRUITY & CREAMY	CHALLERHOCKER RAW 2.81 / OZ NOTES OF TOASTED ALMONDS, SOUR CREAM, ONION, HINT OF CREAMY BUTTERSCOTCH
CABRA AL ROMERO 2.10 / OZ COATED W/ ROSEMARY, BRIGHT CITRUS NOTES	CABOT CLOTHBOUND CHEDDAR 2.60 / OZ SAVORY, SLIGHT TANG, CARAMEL SWEET FINISH
EWEPHORIA GOUDA 2.20 / OZ BUTTERSCOTCH SWEET, NUTTY, & MILD	ORGANIC OREGON BLUE 2.57 / OZ CAVE-AGED, FRUITY WITH MODERATE “BLUE” FLAVOR AND A HINT OF SWEET FOREST HONEY
MIDNIGHT MOON AGED GOAT GOUDA 3.0 / OZ NUTTY AND SWEET WITH A BROWN BUTTER FINISH	
RED DRAGON CHEDDAR 1.69 / OZ WELSH BROWN ALE & MUSTARD SEEDS. BUTTERY, SPICY, & TANGY	

CROSTINIS

CROSTINI FLIGHT | 13

1 SLICE OF EACH CROSTINI LISTED BELOW

INDIVIDUAL | 4

COMES WITH 2 SLICES

MANCHEGO MEMBRILLO ALMOND

HUMMUS TAPENADE FETA

FIG GOUDA LEMON THYME

HERB CHEVRE & SWEET PEPPERS

HONEY BRIE CHILI FLAKES BLACK SALT

SALADS

WEDGE CAESAR SALAD | 12 • PAIR WITH 2022 CHARDONNAY

HEARTS OF ROMAINE, TOPPED WITH CAESAR DRESSING, FRESH GRATED PARMIGIANO, HOUSE CROUTONS, & PEPITAS, LEMON GARNISH

ARUGULA BEET SALAD | 13 • PAIR WITH 2018 MELOT

ARUGULA DRIZZLED WITH ORGANIC AGED BALSAMIC VINEGAR FROM MODENA, BEETS, HERB CHEVRE & GLAZED WALNUTS

FARMHOUSE CHOPPED SALAD | 16 • PAIR WITH 2022 SAUV BLANC

CHOPPED ROMAINE, RADICCHIO, SALAMI, A MANO BOCCONCINI, CHERRY TOMATOES, RED ONION, HERB MIX, HOUSE-MADE VINAIGRETTE, PARMIGIANO, CROSTINIS

SANDWICHES

ALL SANDWICHES ARE SERVED ON PRAGER BROS BREAD WITH CHIPS

ON-THE-GO AVAILABLE FROM CHEESE SHOP

FRENCH ONION BAGUETTE | 13 • PAIR WITH 2019 CABERNET SAUVIGNON

MELTED SWISS CHEESE, ONION JAM, ARUGULA, TOMATOES

BURRATA FIG PROSCIUTTO | 16 • PAIR WITH 2022 TEMPRANILLO

FLATBREAD, LOCAL A MANO BURRATA, FIG, ARUGULA, HOUSE VINAIGRETTE

BURRATA MORTADELLA | 16 • PAIR WITH 2022 SAUV BLANC

FLATBREAD, LOCAL A MANO BURRATA, HONEY, CRUSHED PISTACHIO

PANINIS

PANINIS SERVED ON A TOASTED CIABATTA ROLL WITH CHIPS

PESTO TURKEY | 14 • PAIR WITH 2021 KING'S X BLEND

ROASTED TURKEY BREAST, TOMATO, RED ONION, PROVOLONE & PESTO

HEAVENLY GRILLED CHEESE | 13 • PAIR WITH 2022 ROSÉ OF PINOT NOIR

ST. ANGEL TRIPLE CREAM BRIE, PROVOLONE, SLICED APPLES, RASPBERRY JAM & HERBS DE PROVENCE | ADD TURKEY +3

GRILLED CHEESE | 12 • PAIR WITH 2020 DC ZINFANDEL

SLICED SOURDOUGH, 3 CHEESE BLEND SELECTION FROM OUR CHEESE SHOP

SEASONAL PLATE

ZESTY HUMMUS & VEGGIE PLATTER | 15 • PAIR WITH 2022 CHARDONNAY

SEASONAL VEGETABLE SELECTION, FLATBREAD, MARINATED GOAT AND SHEEP FETA, OLIVES, ZA'ATAR SEASONING

PASTRIES & SWEETS

FROM PRAGER BROS ARTISAN BREAD - MADE IN CARLSBAD

FRENCH BAGUETTE WHOLE | \$5

Classic French baguette, yeasted

BAVARIAN PRETZEL | \$7

Brushed with butter(vegan available), sprinkled with salt, mustard

CROISSANT | \$4

Classic crescent-shaped, nice & flaky

CHOCOLATE CHIP COOKIE | \$4

Belgian choco chips, spelt flour & walnuts

GINGER MOLASSES COOKIE | \$4

Warm spices, molasses, chewy & sweet

SHORTBREAD COOKIES | \$7

Butter Sable, whole wheat flour, pack of 7



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