



Summer Patio 2010

Fridays beginning at 5:00, Saturday and Sundays beginning at 4:30 pm.

Stuff to Eat

- Marinated **Olives** and Pickled Garlic 5
- Sweet, Spicy, Salty "**Snack Mix**" 5
- Manchego Stuffed Heirloom **Peppers** with Citrus Salt 6
- Wild Mushroom and Brie **Pupusa** with Harissakraut 6
- Duck and Basil **Sausage** with Gula Jawa Braised Greens 8
- Watermelon and **Arrugula Salad** (As Suggested via Facebook by Marlene H.) 9
- Today's "**Grilled Cheese**" with a Petite Salad 12
- Cheese Plate** as Described by your Server 14
- "**Resoles**" Sweet Cheese Fritters 8
- Today's **Crème Brulee** 8

Stuff to Drink

Patio Flight - Demi Pours of 3 fabulous summer wines for 16 dollars or 9 dollars per glass

2007 Marimar Estate Chardonnay, Dry Creek Valley

Classic Cali-Chard from the daughter of the venerable Torres Wine family in Spain.

2009 Frias Rosé, Napa Valley

Dry rose of syrah from this cult-cab producer on Spring Mountain in Napa. Not a wimpy Rosé.

2005 Domaine Alfred Grenache, Edna Valley

Older Vintage of this now defunct winery. Was tight when young, but drinking beautifully now!

Bottle-Conditioned Ales and Specialty Beers

Castelain—Blonde Biere de Garde (France) 9/bottle

Landbrauerei Schönramer—Gold Spezialbier (Germany) 8/bottle

Saison Dupont—Farmhouse Ale (Belgium) 9/bottle

Saison Dupont—"Foret" Organic Ale (Belgium) 12/bottle

Witkap-Pater—Abbey Triple Ale (Belgium) 9/bottle

Schneider Weisse—Wheat Beer (Germany) 9/bottle

Yes, we have our full wine list available, just ask. This menu is only available on the patio.