



# TAPAS BAR MENU

## **Chefs Choice Charcuterie Board 20**

**Ask your Bartender to Pair it with one of our Delicious Wines. 10**

Chefs choice of Chesses, Meats, and Assortments

## **Cold Sweet Whipped Fetta 15**

**Pair with our Noteworthy Cabernet 10**

Toasted Blond Almonds | Honey | Candied Jalapeno | Nan Bread

Noteworthy Cab 2021 | Notes of Black Cherries with hint of Cedar, Leather | Candied Fruits

## **Jumbo Lump Crab Cake 16**

**Pair with Mokoroa Sav Blac 10**

Brown Butter Aioli Sauce | Pepper Cheese

Mokoroa Sav Blac 2021 | Bright Aroma of Nectarine | Gooseberry with hints of Citrus

## **Deep Fried Brie 18**

**Paired with choice of ET Cetera Chardonnay 10 | Sweet Cheeks Pinot Noir 10**

Braded Pistachio Crust | Honey | Candied Pistachios | Crackers

ET Cetera 2021 Chardonnay | Softer and more Balanced Cab with aromas of Green Apple | Hint of Vanilla | Myers Lemon with Nice Acidity

Sweet Cheeks Pinot Noir 2020 | Cherries and Red Berries with a Hint of Cedar

## **Fig and Goat Cheese Bruschetta 10**

**Paired with Boya Pinot Nior or ET Etera Bab Sav Blac 10**

Baguette crostini's | Goat Cheese Crumbles | Figs | Honey

Boya Pinot Noir Cherry Nose with Fruity Palate with Oak Notes

Seaglass Sav Blac 2021 Dry Bright Tannins of Grapefruit | Apricot | Apple Notes

## **Calamari 12**

**Pairs with Sweet Cheeks Pinot Noir | Seaglass Sauv Blac 10**

Cilantro | Sweet Chili Sauce | Fried Bell Pepper | Peanuts | Puff Rice

Sweet Cheeks Pinot Noir 2020 | Cherries and Red Berries with a Hint of Cedar

Seaglass Sav Blac 2021 Dry Bright Tannins of Grapefruit | Apricot | Apple Notes