

CHEESE BOARD

ITALIAN FLIGHT ~ \$18

- *Parmigiano Reggiano* - A hard cow's milk cheese with rich and nutty flavors.
- *Asiago Black Wax* - A semi-hard cheese made from cow's milk. Slightly sweet, smooth, and nuttier than parmesan.
- *Provolone Provo Nello* - A natural cow's whole-milk soft cheese with bold flavor.

SPANISH FLIGHT ~ \$19

- *Campo de Montalban* - A combination of cow, sheep, and goat's milk. Slightly salty, nutty, a slightly sweet.
- *Mahon* - Made from cow's milk, boasting sharpness with lemony and salty flavors.
- *Drunken Goat* - A sweet and goat milk cheese that has been soaked in Doble Pasta Wine for 48-72 hours and aged for 2 months.

FRENCH FLIGHT ~ \$18

- *Le Petit Basque* - A semi-hard cheese from the French Basque region made from pasteurized sheep's milk.
- *St. Andre Triple Cream Brie* - A creamy cow's milk cheese that melts very easily. It has a soft texture similar to a traditional cream cheese.
- *Port Salut* - A semi-soft pasteurized cow's milk cheese from Pays de la Loire, with a distinctive orange crust, mild flavor and creamy texture.

AMERICAN FLIGHT ~ \$18

- *Barely Buzzed Cheddar* - Nutty flavor and smooth textured cow's milk cheese. The coffee-finished rind exudes butterscotch and caramel.
- *Buttermilk Blue* - A tangy yet mellow cow's milk cheese with a super creamy taste and texture.
 - *Brie* - A soft creamy, French-style cheese.
- *Manchego* - This domestic version of this traditionally Spanish cheese is made with 100% cow's milk, giving it a creamy golden color and nutty flavor.

AROUND THE WORLD ~ \$19

- *Asiago* - Italy
- *Campo de Montalbon* - Spain
 - *Port Salut* - France
- *Barely Buzzed Cheddar* - United States

All flights include seasonal fruit, baguette, and Spanish Marcona almonds.

FLATBREAD

GLUTEN FREE CRUST -
ADD \$3

IDAHO ~ \$8

Potato, smoked Gouda, crumbled bacon, green onion
and sour cream.

♥ GLADYS ~ \$10

Roasted tomato, fresh mozzarella, fresh basil and
balsamic glaze.

CHICKEN PESTO ~ \$11

Chicken, pesto, cremini mushrooms, artichoke hearts
and parmesan.

TONY ~ \$9

Italian sausage, roasted red pepper, provolone cheese
and roasted pepper cream.

FRENCHY ~ \$10

Sliced apple, Triple Cream Brie, crumbled bacon.
Drizzled with Honey.

NEW YORKER ~ \$9

Marinara, pepperoni, roasted tomato, smoked Gouda.

SANDWICH

SERVED WITH A HOUSE
SALAD OR CHIPS

MESQUITE CHICKEN ~ \$12

Huckleberry BBQ Sauce, pickled red onions, provolone
and Roma tomatoes.

SMOKED BRISKET ~ \$12

Horseradish mayo, red onions, roma tomatoes, melted
gruyere.

THE WISE GUY ~ \$12

Mortadella Salami, Prosciutto, pickled shallots,
peperoncini, tomato, romaine and vinegar.

BRAISED PORK BELLY ~ \$12

Cilantro mayo, roasted peppers, arugula, and
provolone.

TAPAS

TWO TASTES ~ \$11

Your Choice of 2 of the following:

- *Caprese - Fresh Mozzarella, grape tomatoes, basil, and olive oil.*
- *Hummus - Traditional Greek style, served with pita triangles.*
- *Olive Tapenade - Chopped olives, herbs and olive oil. Served with pita triangles.*

TRIO OF TASTES ~ \$13

- *Caprese - Fresh Mozzarella, grape tomatoes, basil, and olive oil.*
- *Hummus - Traditional Greek style, served with pita triangles.*
- *Olive Tapenade - Chopped olives, herbs and olive oil. Served with pita triangles.*

SOFT AND SAVORY ~ \$9

Cambozola cheese with roasted garlic and fresh rosemary. Served with warm, sliced baguette.

☺ **KOBE BEEF MEATBALLS ~ \$12**

House-made Kobe Beef, Lamb, and Italian Sausage meatballs rolled with brown rice, topped with marinara and ricotta and Asiago cheeses. Served with sliced baguette.

GRILLED CHEESE SLIDERS ~ \$8

Baguette sliders toasted with cheddar and provolone cheeses. Served with ancho tomato soup.

SMOKED PLATTER ~ \$13

Smoked salmon, smoked trout and smoked salmon spread. Served with baguette, crackers, and capers.

BRUSCHETTA & CROSTINI ~ \$6

Roma tomatoes, chopped sun-dried tomatoes, fresh basil, garlic, balsamic vinegar. Served with Crostini.

CHARCUTERIE PLATE ~ \$13

Piccante, Sopresata, Casalingo, Milano Salami, mustard and cornichons.

Gluten-free Bread and Pita Available

TAPAS

GF **CHORIZO-STUFFED
MUSHROOMS ~ \$11**

Cremini Mushrooms stuffed with fresh chorizo, Manchengo cheese, Granny Smith Apples, and garlic. Seasoned with salt, pepper, and thyme and served with a roasted pepper sauce.

GF **HUEVOS ENDIABLADOS ~
\$10**

A Spanish twist on deviled eggs. Tuna, red onion, mayo, dijon mustard, fresh dill. Served on a bed of Arugula and topped with chives and paprika.

GF **SPICY ORANGE GLAZED
SHRIMP-RIZO KABABS ~ \$13**

Chorizo, Shrimp, Peppers, and Garlic glazed with spicy orange sauce and served with a ginger aioli.

GF **BACON WRAPPED BRUSSEL
SPROUTS ~ \$9**

Marinated Brussel Sprouts wrapped in Applewood-smoked bacon and served with basil mayonnaise.

GF V **PATATAS BRAVAS ~ \$7**

Crispy oven-baked potatoes topped with a mild tomato sauce and Asiago cheese.

TACOS

3 Tacos per order. House slaw, tomatoes, a citrus-zest sour cream, and salsa.

- Pork Belly ~ \$7
- Mesquite Chicken ~ \$6
- Steak ~ \$8

INSALATA

🍷 HOUSE SALAD ~ \$9

Fresh mixed greens, sliced cucumber, tomato, house-made croutons, and your choice of salad dressing.

Choose From:

Ranch

Bleu Cheese

Italian

Honey Mustard

Red Wine Vinaigrette

Balsamic Vinaigrette

Raspberry Vinaigrette

🍷 CAESAR SALAD ~ \$9

Chopped Romaine lettuce with traditional Caesar dressing, topped with house-made garlic croutons, fresh tomato, and grated Parmesan Cheese.

GF 🍷 SPANISH GREENS SALAD ~ \$9

Chopped Romaine lettuce, spinach, and Medley lettuce, grape tomatoes, thin sliced red onions, and green olive halves tossed in lemon juice, olive oil, and a pinch of salt and pepper.

GF 🍷 CUP OF SOUP ~ \$4

Fire-roasted Ancho Tomato soup served with fresh-baked baguette.

DESSERT

☞ ☝ CHOCOLATE TRUFFLES ~ \$8

Assortment of house-made chocolate truffles.

CRÈME BRÛLÉE ~ \$8

*Madagascar Vanilla custard with a shattering
caramelized crust.*

☞ TIRAMISU ~ \$8

*Espresso-laced Lady Fingers and sweetened
mascarpone.*

☞ ☝ CHOCOLATE FLIGHT ~ \$12

*Gourmet chocolates made right here in Boise by The
Chocolat Bar.*

- Tangerine Dream White Chocolate
- Dark Cherry Chocolate
- Nutmeg Milk Chocolate

DRINKS

DRAFT BEER

☞ Six rotational taps! We are always pouring something
tasty. Please ask your server for our current draft
options.

DRAFT WINE

Bodo Red by Hat Ranch Winery- \$7

Bodo White by Hat Ranch Winery- \$7

☞ Rotational Taps! - Please ask your server for
information on our other wines on tap.

MIMOSA ~ \$5

TOP SHELF SANGRIA ~ \$7

COFFEE, SODA, ICED TEA, HOT TEA ~ \$3