

SAVORY...

SALUMI PLATE...sometimes house-cured, other times Italian Cured Meats ~ our roasted olives ~ selection of crackers. \$11

3-CHEESE PLATE...a changing selection of 3 Artisan Cheeses ~ crackers & nuts. \$11

SMOKED SALMON RILLETTE...our own house-smoked Wild King Salmon with braised fennel bulb, mascarpone and caper & onions ~ house-made pickles ~ crackers ~ mustard. \$9

OLIVE & NUT PLATE...Olives ~ wood-roasted Kalamatas ~ our spiced Nut melange. \$5

MEDITERRANEAN PLATE...our house-made Hummus. ~ Olives ~ Feta ~ our flat bread \$9

CHEESE FONDUE POT for 2...aged Gruyere & Maasdammer Cheeses ~ fresh fruit ~ toasted bread. \$12

From our **BRICK & FIRE MENU**...

WILD MUSHROOM COBBLER...our savory take on the tradition...cheesy biscuit atop a creamy array of sauteed wild 'shrooms. \$9

GRILLED CAESAR...half a head of romaine, lightly grilled & served with a parmesan panna cotta, and olives & anchovies upon request! \$8

BRICK OVEN PIZZA...if you don't know about these pizzas, do yourself a favor and ask your server what special pies we're tossing today!

HOUSE MADE SOUP...made daily with fresh & seasonal ingredients! Ask what's in store for you today. \$7

ITALIAN SODA...

Our own House-Made. \$2.50

NERO-BLANCO...blackberry & vanilla

SIENNA...toffee & a bit of vanilla

POM-PEI...pomegranate & a bit of peach

CREME BIANCO...vanilla with a touch of cream

or, just straight up: VANILLA, TOFFEE, PEACH,
BLACKBERRY or POMEGRANATE

...SWEET

TIRAMISU...kahlua & coffee drizzled house-made lady fingers ~ marsala cream ~ dark chocolate chips. \$7

Great with the St Jean Muscat, add \$6

CHOCOLATE MASCARPONE CHEESECAKE...our take on New York-style ~ our fresh whipped cream. \$7

Try it with the Terra d'Oro Zin Port, add \$6.50

ARTISAN CHOCOLATE 'FLIGHT'...3 distinct flavors (and origins) of local Chocolatier, Dick Taylor squares (you have got to try them!) ~ dried fruits to complement. \$5

Pair it with Saucelito Late Harvest Zin, add \$9.50

HOUSE-MADE DARK CHOCOLATE TRUFFLES...3 truffles from our own Brick & Fire kitchen... pure delight...ask about this weeks flavor combinations \$6

Perfect with the Broadbent Port, add \$6.50

AFFOGATO...a scoop of our house-made salted-caramel ice cream ~ shot of espresso to pour atop. \$6

A sip of Valdespino Sherry is the only thing that could make this any better, add 9.50

...ESPRESSO

featuring PEET's espresso roast or decaf Major Dicks.

ESPRESSO...single shot: \$2; double shot: \$3

CAPPUCINO...single shot: \$3

LATTE...double shot: \$4

MOCHA...ghirardelli chocolate: \$4

AMERICANO...our "house cup of Giuseppe." \$3
add SYRUP SHOT? \$50

...NO~ALCOHOL 'WINES'

from Oregon's Draper Valley Family, made with grapes from our favorite wine varietals, with no fermentation, but all the goodness intact!

\$4.50 glass/\$18 bottle

CABERNET SAUVIGNON JUICE

RIESLING JUICE