

### Choose Any 3 Cheeses – \$15

Serves 2-3 people  
Comes with 2 accompaniments and crackers

### Choose Any 5 Cheeses – \$24

Serves 2-4 people  
Comes with 3 accompaniments and crackers

**Cana de Cabra:** Resembling a French Bucheron, this semi-soft goat's milk cheese hails from Murcia, an orchard-thick mountainous region of southeastern Spain. It is creamy and full flavored with hints of citrus and wild mushrooms. *Sauvignon Blanc, Soave, Chardonnay, Riesling, Gewürztraminer & Bordeaux*

**Camembert:** Made by Mouco in Ft. Collins, this cow's milk cheese is soft and creamy and has many different flavors as it ages. *Soave, Chardonnay, Riesling, Gewürztraminer, Dolcetto, Pinot Noir, Rose & Viognier*

**Brillat-Savarin:** This extremely decadent soft Cow's Milk cheese is a Triple Cream made in the Normandy region of France. *Champagne, Cava, Sparkling Wine, Soave, Gewurztraminer, Riesling, Pinot Blanc & Red Bordeaux*

**Sottocenere al Tartufo:** A mild semi-soft cow's milk cheese that is infused with truffles and zesty spices. The rind is gray due to the ash that is used to preserve its flavor. This style of preservation is typical of any Venetian style cheese. *Dolcetto, Barolo, Barbaresco, Chianti, Bordeaux, Cabernet, Zinfandel, Sauvignon Blanc, Gewurztraminer, Chardonnay & fruity Pinot Noirs (California)*

**Drunken Goat:** This wine-bathed cheese is made from pasteurized goat's milk in the Murcia region of Spain. This region has a rich variety of grasses, shrubs, and wild herbs on which the goats graze to give the cheese a distinctive taste and aroma. *Tempranillo, Grenacha, Malbec, Cava, Zinfandel, Bordeaux & Sauvignon Blanc*

**Piave:** A hard cow's milk cheese from the Piave River Valley in Belluno, Italy. This cheese has been aged for 12 months. The taste is very similar to a Parmigiano Reggiano. *Barolo, Zinfandel, Tempranillo, Grenacha, Cabernet, Bordeaux, Merlot, Carignan, & Syrah*

**Manchego:** A one year aged, hard Sheep's Milk cheese with a delightful rich nutty flavor. This cheese comes from La Mancha in central Spain and pairs well with a wide range of red wines. *Cava, Grenache, Tempranillo, Fruity Pinot Noirs, Zinfandel, Rhone Valley Reds, Cabernet, Dolcetto, Gewurztraminer, Chardonnay & Sherry*

**Roomano:** Super aged (4 years) Gouda with fantastic butterscotch & caramel flavors and a crunchy texture. This cheese is salty and hails from Southern Holland. *Bordeaux, Merlot, Zinfandel, Carignan, Syrah, Cabernet, Dolcetto, Northern & Southern Rhone Reds*

**Rogue Creamery's "Oregon Blue":** The first blue cheese made on the West Coast that is also smoked. It is cold smoked for 16 hours over Northwest-grown hazelnut shells. The result is a balance of sweet caramel and hazelnut flavors that magically contrast the sharpness of the blue cheese. *Port, Sauternes, Tokaji, Cabernet, Sherry, Madeira, Most other desert wines & Chateauneuf-Du-Pape*

### Some Suggestions

#### "iViva La Espana!"

Cana de Cabra, Drunken Goat, & Manchego  
*Tempranillo, Grenacha, Syrah, Malbec, Cava, Chardonnay & Sauvignon Blanc*

#### "Bovine Inspiration"

Sottocenere al Tartufo, Piave & Oregon Blue  
*Red Zinfandel, Barolo, Rhone Valley Reds, Bordeaux Blends, Cabernet, Port, Tokaji & Sherry*

#### "Globetrotter"

Camembert, Sottocenere al Tartufo,  
Manchego, Brillat-Savarain & Roomano  
*Rose, Riesling, Chardonnay, Pinot Noir, Grenacha, Bordeaux, Rhone Valley Reds, Zinfandel, Chianti, & Dolcetto*

### Other Bites

#### "Charcuterie Plate – \$18"

Spanish Serrano, Hard Style Salami, Sopressata & Piave  
*Served with assorted accompaniments and mustards*

#### "Olive Selection – \$12"

Kalamatas – Greece, Nicoise – Nice, France, Bella di Cerignola  
*– Southeast Italy, Blue Cheese Stuffed Greens – Domestic*