

ALAMEDA WINE CO.



Wine Tapas

We proudly support our local community by serving many specialized products from Alameda and the greater Bay Area purveyors.

Marcona Fire Roasted Salted Almonds.....	2.75
Café Central Hummus with Pita Bread.....	5.00
Basque Fresh Olive Mix.....	4.25
Phoenix Pastificio Rustic Olive Bread with Walnut-Parsley Pesto.....	4.75
Cheeseboard Sourdough Baguette & Phoenix Pastificio Rustic Olive Loaf with your choice of olive oils, Hillcrest Ranch, Livermore Valley, Stutz California or Herdade Do Esporao, Portugal.	3.50
Hot Item! Vicolo Organic Corn Meal Crust Pizza (Ask server for today's selections)	5.50
Fra' Mani Salametto Piccante, Olli Molisana or Quijotes Lomo, served with garnishes.....	8.50
Fabrique Délices Duck Mouse & Three Little Pigs Smoked Duck Breast.....	8.50
Chris Combo – a full portion of cheese & a half portion of any meat.....	10.75
Sheila Combo – two full portions of cheese & a half portion of any meat.....	15.75
Meat Lover's Plate – a half portion of all four meats, served with garnishes.....	16.50
NK Chocolate Truffles (Ask server for today's selections).....	2.75

Artisan Cheese Plates

All cheese plates served with baguette, olive loaf, seasonal and dried fruit and nuts.

One Cheese.....	7.00
Two Cheeses.....	12.00
Three Cheeses.....	17.00

Cheese Selections:

- Florette (France, goat's milk, bloomy rind, soft texture)
- Ibérico (Spain, sheep, cow and goat's milk, hard texture)
- Spring Hill Cheese Co. Sage Cheddar or Dry Jack (California, cow's milk, firm texture)
- Famosa! (Portugal, raw cow's milk, firm texture)
- Roaring Forties Blue (Australia, cow's milk, semi-firm texture)
- Robiola Bosina (Italy, sheep and cow's milks, soft ripened, soft texture)
- Jean Roussey Munster Géromé (France, cow's milk, washed rind, soft texture)

Our food plates are freshly made to your specifications. Please allow the necessary time.