

OPEN 'TIL  
10PM  
NIGHTLY!

# CHEESETIQUE

CHEESE & WINE BAR

ASK ABOUT  
TONIGHT'S  
WINE  
FLIGHTS

## BOARDS

Boards come with fresh baked bread, crackers, quince paste, cornichons and grapes

- Single Item.....\$5
- Select Three.....\$14
- 1** Select Five.....\$21
- Dressed to the Tens.....\$25
- {3 meats and 3 cheeses}

- 2** Take your pick of exceptional cheeses and charcuterie from today's list

- 3** **Add Accompaniments**.....\$2 each
- Glazed Greek Figs
- Raw Tupelo Honey
- Orange Fig Spread
- Mixed Nuts
- Tomato Bruschetta
- Black Olive Tapenade
- Marinated Artichokes
- Red Pepper Spread

## SMALL PLATES

**Carrot Ginger Soup**.....\$5  
Served hot or cold

**Tomato Soup**.....\$5  
Topped with Cheddar

**Mac 'n Cheesetique**.....\$8  
A blend of Goat Gouda, Asiago & 90-day Pecorino. Ooey gooey and drizzled with truffle oil!

**Portobello Melt**.....\$9  
Ciabatta slices topped with grilled zucchini, portobello mushrooms, balsamic-onion spread and gooey Parrano

**Fig & Brie Crostini**.....\$8  
Toasted sourdough bread topped with creamy Brie, Prosciutto and glazed figs

## LEAFY GREENS

**House Salad**.....\$5  
Fresh mixed greens, cherry tomatoes and cucumbers

**Bacon Spinach Salad**.....\$8  
Topped with Mozzarella, onions and tomatoes

**Greek Salad**.....\$9  
Cucumbers, onions, tomatoes, olives and Feta on romaine

**The Border Salad**.....\$9.50  
A medley of corn, black beans, cilantro and lime served over mesclun with a side of our creamy ranch dressing

Add Chicken  
or  
Chicken Salad  
\$5

### HOMEMADE DRESSINGS

Balsamic Vinaigrette

Roasted Shallot Vinaigrette

Creamy Ranch

Farmhouse Blue Cheese

## ENTREES

ALL ENTREES COME WITH A CHOICE OF MIXED GREENS OR ROSEMARY CHIPS

**Quiche**.....\$10

- **Lorraine** with Black Forest ham, Gruyere and scallions
- **Margherita** with Mozzarella, tomatoes and fresh basil

**Flatbreads**.....\$10

- **Mediterranean** Feta, cherry tomatoes, olives and spinach pesto
- **Genoa Chicken** salami, chicken, yellow peppers and Goat Cheese

**Caprese Ciabatta**.....\$9  
Fresh Mozzarella, tomatoes, spinach pesto and basil drizzled with balsamic on crusty ciabatta

**Chicken Salad Sandwich**.....\$9  
All-natural chicken salad and mixed greens on ciabatta

**Grilled Pimiento Cheese**.....\$9  
A spicy blend of 3-year Cheddar, Dragon's Breath, Dubliner and pimiento peppers melted on grilled sourdough. Add ham or turkey for \$2

**Pastrami Panini**.....\$9.50  
Warm, thinly-sliced pastrami meets cool, crispy cabbage on multigrain. Melted Swiss cheese and homemade ranch dressing to top it off!

**Turkey Bacon Wrap**.....\$9.50  
Smoked turkey, Havarti cheese, bacon mayo, spinach and tomatoes

**Grown-Up Grilled Cheese**.....\$8.50  
Beecher's Flagship Cheddar melted to perfection on grilled sourdough. Add thinly sliced Black Forest ham or smoked turkey for an extra \$2

**Junior Grilled Cheese**.....\$6  
Dubliner Cheddar on mini grilled sourdough for the littlest cheese lover! Served with grapes. Add chips for \$1, side salad for \$2

## BEVERAGES

- Sparkling/Still Water.....\$2.50
- Iced Tea.....\$2.00
- Orange/Apple Juice.....\$2.50
- GUS Sodas.....\$3.25

- Meyer Lemon
- Extra Dry Ginger Ale
- Ruby Red Grapefruit
- Pomegranate

- Sprecher Root Beer.....\$3.25
- Coke/Diet Coke.....\$2.75
- Whole Milk.....\$2.00
- French Press Coffee.....\$3.25
- Harney & Sons Hot Teas...\$4

- Breakfast • Earl Grey • Green Tea
- Pomegranate • Jasmine • "Paris"
- Decaf Chamomile or Mint

THIRSTY  
TUESDAYS  
20% off  
Wine

# CHEESETIQUE

CHEESE & WINE BAR

WINE DOWN  
WEDNESDAYS  
\$5 House  
Wine

## BUBBLY

Sparkling wines are the perfect pairing for creamy and soft cheeses. The bubbles help cut through the richness to release the full flavor of the fromage

- Prosecco Loredan** Italy.....9/34
- Brut Vouvray** *Domaine de L'Epinay* France.....11/42
- Sparkling Rosé** *Bottex Vin de Bugey* France.....12/45
- Wild Hibiscus** sparkling cocktail.....11
- The Pace** Prosecco, elderflower essence and lemon.....11

## WHITE

Dry whites pair perfectly with young cheeses, especially goat's milk varieties, while sweeter whites tend to match best with strong, washed-rind cheeses

- Vinho Verde** *Broadbent* NV Portugal.....7/26  
Light, fresh and tangy with a slight spritz
- Pinot Grigio** *Torre di Luna* '08 Italy.....8/30  
Stainless steel aged with delicate pear notes. Creamy finish
- White Rioja** *Ostatu* '09 Spain.....8/30  
A rare white blend. Mineral and zesty, lemony finish
- Sauvignon Blanc** *Sunday Mountain* '09 New Zealand.....9/34  
Aromatic notes of grass, passion fruit, lychee and lime
- Albariño** *Mar de Viñas* '09 Spain.....10/38  
A bracing, refreshing cuvée. Ripe green apple & pear
- Sancerre** *Lauverjat* '08 France.....12/46  
Minerally, clean with ripe acidity and hints of lime
- White Burgundy** *Tripoz Mâcon-Loché* '07 France.....11/41  
Soft, supple and easy drinking; zesty apple finish
- Gambellara** *Dal Maso* '08 Italy.....8/30  
Peach, pear and dried apricot notes. Long, round finish
- Chardonnay** *Paraiso* '07 California.....10/38  
Pineapple, citrus and apple with balanced vanillin oak
- Viognier** *Jefferson Vineyards* '09 Virginia.....10/38  
An enticing, flowery wine with peach and jasmine aromas
- Gewurztraminer** *Pacific Rim* '09 Oregon/Washington.....7/26  
Lychee, tangerine, and melon, slight residual sugar
- Riesling** *Schloss Lieser* '08 Germany.....11/42  
Apple, pear & grapefruit flavors. Rich texture, sweet finish

## FLIGHTS

Tasting pours (2.5 oz) of three related wines served next to each other for comparison, contrast and exploration! Please ask about tonight's selections

## ROSÉ

**Provençal Rosé** *Domaine Sorin* '09 France.....9/34  
Customer choice! Dry with aromas of watermelon & strawberry

## RED

The deep, rich and complex flavors in red wine make it an ideal companion for nutty, hard or aged cheeses whose bold flavors require an equally assertive drinking partner

- Pinot Noir** *Queen of Hearts* '08 California.....9/34  
Soft and light with loads of strawberry and raspberry
- Red Burgundy** *Girardin Santenay* 1er Cru '07 France.....13/52  
First rate Pinot! Rich cherry, earth and spice
- Côtes du Rhône** *Pigeoulet* '08 France.....11/41  
Easy drinking red full of cassis fruit and herbal notes
- Portuguese Blend** *100 Marias* '06 Portugal.....7/26  
Ripe and fruity Zin-like red. Sweet cherry and cocoa
- Rioja** *Seis de Luberrí* '07 Spain.....9/34  
Aromas of warm raspberries, plum, vanilla and licorice
- Tempranillo** "Rubens" *Tikalo* '06 Spain.....9/34  
A bold wine for those who like their reds dry!
- Merlot** *Trefethen* '06 Napa.....11/41  
Well structured with velvety plum, dark cherry & vanilla
- Malbec** *Familia Mayol* '08 Argentina.....10/38  
Velvety and round. Rich, dark fruit, toasty vanilla notes
- Bordeaux Blend** *Chasing Lions* '06 Napa.....10/38  
Dense, ripe fruit with spice box, espresso and toasty oak
- Cabernet** *Penley Estate "Phoenix"* '08 Australia.....12/46  
Dark and deep. Violets, red berry, spice and eucalyptus
- Shiraz** *96 Points* '09 Australia.....8/30  
Spicy berry fruit with a smooth and supple finish
- Super Tuscan** *Castello di Poppiano* '07 Italy.....13/50  
Well-structured and elegant with cherry, hickory and plum
- Zinfandel** *Hart's Desire* '07 California.....16/63  
Rich, smooth and hearty. Like diving into a glass of dark chocolate-covered cherries. Yum!

## SWEET SIDE

Sweet wines are the answer to salty and strong blue cheeses

- Sauternes** *Clos l'Abeilley* '03 France.....11
- Apple Ice Wine** *Pinnacle* Canada.....9
- Madeira** *Gordon Bual 10 Year* Portugal.....10
- Vintage Port** *Smith Woodhouse* '03 Portugal.....9
- Drink your Dessert!** Wine Flight of all four.....16

## BEER

- Pear Cider** *Sir Perry* England.....6
- Lager** *Kronenbourg 1664* France.....6
- Witbier** "Blanche de Chambly" *Unibroue* Canada...7
- Hefeweizen** *Bell's Oberon* Michigan.....6
- Tripel** *Gouden Carolous* Belgium.....10
- Amber Ale** *Red Seal* California.....5
- IPA** *Stone* California.....5
- Double IPA** "Gordon" *Oskar Blues* Colorado.....8
- Doppelbock** "Celebrator" *Ayinger* Germany.....9
- Belgian Dark Ale** "Maudite" *Unibroue* Canada.....9