

TASTING ROOM MENU

SHAREABLES

HOMEMADE PRETZEL BITES | \$12

Served with Charleville beer cheese or stone ground mustard dip.

TUNA NACHOS | \$16

Handmade wonton chips topped with Ahi Tuna, avocado, and sesame seeds and drizzled with Sriracha mayo and truffle soy sauce.

FRIED CHÈVRE | \$14

Hand battered Sweet Jalapeno goat cheese balls drizzled with honey and parsley.

*GARLIC BUTTER STEAK BITES | \$16

Served with a truffle soy sauce.

PORTOBELLA FRIES | \$14

Sliced & flash fried portobella truffle fries, served with a horseradish dip.

*POKE BOWL | \$16

Ahi Tuna, brown rice, diced cucumbers, shredded carrots, and avocado topped with chives, sesame seeds, cilantro and drizzled with wasabi and Sriracha mayos. Substitute steak for \$1 more.

COCONUT SHRIMP | \$14

Large shrimp served with our signature sauce.

CHARCUTERIE BOARD | \$22

Variety of chef selected artisan cheeses served with crackers, local honey, jams, olives, and an assortment of fixings.

COD BITES | \$15

Hand battered fish bites served with a dill tartar sauce.

* GLUTEN FREE

ARTISAN PIZZAS

MEAT LOVERS PIZZA | \$20

Sausage, pepperoni, and ground beef with our St. Louis-style house blend cheeses.

BBQ CHICKEN PIZZA | \$18

BBQ Chicken with caramelized onions, our St. Louis-style house blend cheeses and sprinkled with cilantro.

MUSHROOM & GOAT CHEESE PIZZA | \$18

Portabella mushrooms, goat cheese, and truffle oil on top of a garlic butter homemade crust.

CHEESE PIZZA | \$16

Variety of house blend cheeses on top of a garlic butter homemade crust.

A LA CARTE

BAETJE FARMS CHEESE TRIO | \$15

Assorted cheese platter with gourmet crackers

BAETJE FARMS CHOCOLATE FUDGE | \$13

GOURMET CRACKERS | \$5.50



WIFI PASSWORD: ilovebeer