



IN VINO VERITAS

TAPAS MENU

Build Your Own



tapas

CHEESE

<input type="checkbox"/> Sharp Cheddar	\$3	<input type="checkbox"/> House Cream Cheese Spread	\$5
<input type="checkbox"/> Aged Manchego Wedge	\$3	<input type="checkbox"/> Roasted Red Pepper Hummus	\$5
<input type="checkbox"/> Imported Brie (Denmark)	\$3	<input type="checkbox"/> Bellavitano Merlot Wedge	\$6
<input type="checkbox"/> Creamy Havarti	\$5	<input type="checkbox"/> Cranberry Chipotle Gouda	\$6

MEAT

<input type="checkbox"/> Assorted Salami	\$5	<input type="checkbox"/> Soppressata	\$5
<input type="checkbox"/> Capicola	\$5	<input type="checkbox"/> Prosciutto	\$5

BREADS

<input type="checkbox"/> GF Whole Grain Crackers	\$5	<input type="checkbox"/> Toasted French Bread	\$5
<input type="checkbox"/> GF Raincoast Crisps	\$5	<input type="checkbox"/> Naan Crisps	\$5

SWEET & SAVORY

<input type="checkbox"/> Honey	\$5	<input type="checkbox"/> Date Spread	\$5
<input type="checkbox"/> Chocolate Covered Almonds	\$5	<input type="checkbox"/> Pickle Spears	\$5
<input type="checkbox"/> Cherry Tomatoes	\$5	<input type="checkbox"/> Grapes	\$5
<input type="checkbox"/> Dried Fruit	\$5	<input type="checkbox"/> Seasoned Assorted Olives	\$5



SHARABLES

<input type="checkbox"/> Garlic Bread Sticks <i>Pinsa crust with garlic butter and parmesan cheese</i>	\$14	<input type="checkbox"/> Meatballs <i>Meatballs in delicious red sauce, served with toasted French bread</i>	\$8
<input type="checkbox"/> Bruschetta <i>French baguette topped with feta, tomato, basil and drizzled with balsamic vinaigrette</i>	\$19	<input type="checkbox"/> Nachos (vegetarian) <i>Tortilla chips, queso, beans, sour cream, pico & Jalapenos</i>	\$12
<input type="checkbox"/> Pita Dunkers <i>Pita wafers served with artichoke dip and red pepper hummus</i>	\$16	<input type="checkbox"/> Beef \$5	<input type="checkbox"/> Guacamole \$5
		<input type="checkbox"/> Chicken \$4	
		<input type="checkbox"/> Pulled Pork \$5	



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SANDWICHES

- ☐ Pulled Pork---\$14

Perfectly seasoned pulled pork with house BBQ sauce. Served on pretzel bun.

- ☐ Shredded Chicken Torta--- \$15

Seasoned pulled chicken breast meat, topped with pico de gallo and house spread. Served on a sandwich bun.

- ☐ Beef Au Jus ---\$16

Perfectly seasoned roast beef topped with giardiniera peppers mix. Served on french bread.

- ☐ Meat Ball Sub --- \$12

Delicious meatballs on french bread, smothered in marinara sauce topped with parmesan and arugula.

All sandwiches served with house chips and pickle spears

FLAT BREAD

- ☐ Flat Bread Pizza --- \$20

(Create your own comes with three (3): 1 protein, 1 Cheese and 1 Sauce)

Any additional Costs \$5

- ☐ Proschuitto

- ☐ Marinara sauce

- ☐ Olives

- ☐ Salami

- ☐ Pesto sauce

- ☐ Arugula

- ☐ Soppressata

- ☐ Honey Sriracha Sauce

- ☐ Giardiniera

- ☐ Capicola

- ☐ Pineapple

- ☐ Tomato

- ☐ Parmesan

- ☐ Jalapenos

- ☐ Fresh Basil

- ☐ Mozzarella

DESSERTS

- ☐ Chocolate Cake \$10

- ☐ Carrot Cake \$10

- ☐ Tiramisu \$10

- ☐ *Ask your server for seasonal dessert option*

THC EDIBLES

- ☐ THC Infused Pretzels – 1mg/ Pretzel – 5mg total \$6

For inquiries about our exclusive catering options, please consult your server for personalized recommendations and menu selections.

<https://ivvmn.com>