



BLUE CHEESE-STUFFED OLIVES 8

Spanish olives stuffed in-house

Suggested White Wine: Ànima Negra Quíbia

Suggested Red Wine: Simi Winery Merlot

EDAMAME 10

Steamed soybeans topped with sea salt

Suggested Sparkling Wine: Freixenet Blanc de Blancs

Suggested Sake: Ozeki Nigori

GOAT CHEESE & SPINACH STUFFED MUSHROOMS 15

Button mushrooms baked with spinach, sun-dried tomatoes, & goat cheese

Suggested White Wine: Les Costieres Des Pomerols Picpoul de Pinet

Suggested Red Wine: Pike Road Pinot Noir

PARMESAN TRUFFLE FRITES 10

True hand-cut Belgian fries

Suggested White Wine: Moët et Chandon Imperial Brut

Suggested Red Wine: Catena Vista Flores Malbec

CHARCUTERIE & CHEESE BOARD 23 | 35

An array of cured meats, seasoned nuts, assorted aged cheeses, fresh fruit, & a mix of seasonal ingredients

Suggested White Wine: Joseph Drouhin Chablis Domaine de Vaudon

Suggested Red Wine: Alexander Valley Vineyards Cabernet Franc

FLEMISH STEW 16 | 27

Typical Belgian beef stew slow-cooked in Belgian Trappist beer

Also served as an entree with Frites

Suggested White Wine: Dry Creek Vineyards Fumé Blanc

Suggested Red Wine: The Specialist Zinfandel

PRETZEL BUN SLIDERS 15

2 Hand-pattied burgers with cheese, onion, lettuce, tomato, mustard, & pickle

Suggested White Wine: Pike Road Chardonnay

Suggested Red Wine: Renzo Masi Chianti Reserva

DEVILED EGGS 12

Topped with Osetra Caviar +20

Suggested White Wine: Juvé & Camps Cava

Suggested Rosé Wine: Diora La Belle Fête Rosé of Pinot Noir

HOT SHRIMP DIP 15

Served with mini naan flatbreads

Suggested White Wine: Champalou Vouvray

Suggested Red Wine: Castillo de Monseran Garnacha

SALMON CROSTINI 13

Wild Alaskan smoked salmon served on a crusty crostini topped with crème fraîche & capers

Suggested White Wine: 1749 by Pierre Chainier Sauvignon Blanc

Suggested Red Wine: Patricia Green Marine Sedimentary Cuvée Pinot Noir

GAMBAS AL AJILLO 17

Spanish-style garlic shrimp

Suggested White Wine: Kim Crawford Sauvignon Blanc

Suggested Red Wine: El Coto Coto de Imaz Gran Reserva Tempranillo

MUSSELS 19 | 29

Coated with a white wine sauce & drizzled with fresh herbs & vegetables

Suggested White Wine: K Vintners Art Dene Hoed Viognier

Suggested Red Wine: Domaine de la Mordoree Côtes du Rhône

OYSTERS ON THE HALF SHELL 15

1/2 DOZEN: 20 | 1 DOZEN: 34

Topped with Osetra Caviar +25

Raw Blue Point oysters served on the half shell with a lemon wedge, cocktail sauce, & horseradish

Suggested White Wine: A to Z Wineworks Riesling

Suggested Red Wine: Domaine Manoir du Carra Beaujolais Nouveau

BELGIAN CREAM PUFFS 10

Filled with fresh whipped cream & topped with chocolate or caramel

Suggested White Wine: Cave Spring Winery Riesling

Suggested Rosé Wine: Jolee Semi-Sparkling Rosé

COBBLER 12

With varying fruit fillings and vanilla ice cream

White Wine Pairing: Vê-Vê Vinho Verde

Red Wine Pairing: Square, Plumb, & Level Libra Vineyard Pinot Noir

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.



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