

Snacks

Castelvetrano Olives	\$5
Valencia Almonds.....	\$5

Jamón Iberico \$19/oz
This Jamón Iberico de Bellota is acorn-fed, free-range, and dry-cured for four years. It is marbled with golden fat that will melt in your mouth. Each serving is carved to order & served with almonds.

Conservas

A European tradition of tinned and preserved seafood,
served with potato chips and Duke's Mayonnaise

Mussels in Olive Oil.....	\$13
Sardines in Lemon Oil.....	\$13
Cockles in Brine	\$14

Cheese & Charcuterie Boards

Choose 1.....	\$7
Choose 3.....	\$18

Cheeses:

Point Reyes, Baby Blue, California Creamy, buttery, bright flavors
Tricycle Goat Cheese, Creamery 333, WI/NY Rich texture with earthy flavors
Truffle Stack, Mt. Townsend Creamery, WA Mild flavor, infused with black truffles
Caciotta, Ferndale Farmstead, WA semi-aged, mild-flavored

Charcuterie from Olympia Provisions, Portland, OR:

Chorizo Rioja Seasoned with sweet and smoked paprika, garlic, and oregano
Finocchiona, Italian-style salami with garlic, black pepper, and fennel
Sweetheart ham Brined with juniper, herbs, and garlic, smoked on Applewood
Honey Hazelnut Pate Country-style pate with Oregon hazelnuts and a touch of honey
Laundrauschinken Smoked and cured pork loin, seasoned with sugar, juniper, rosemary