

Nibbles

- 5

Olives

Assorted, pitted
- 5

Seasonal Fruit Cup
- 10

Everything Hummus

Served with Veggies and soft Pita Bread
- 10

Loaded Guacamole

Topped with Pico de Gallo & served with warm Pita Chips

Small Plates

- 12

Skewered Shrimp

2 skewers, grilled and brushed with Red Bell Pesto
- 10

Skewered Chicken

3 skewers, grilled and brushed with BBQ sauce
- Grilled sausage

Choice of one- \$5/ Choice of three- \$12

Chipotle Bison

Elk with Pear & Apple

Mild Italian sausage

Served with trio of dipping sauces- Brown Ale Mustard, BBQ & Chimichurri
- 10

Corkscrew Calamari

with Tzaziki Sauce
- 8

Chile Relleno Poppers
- 6

Crispy, Breaded Green Beans

with Tzaziki Sauce
- 5

Shoestring Fries
- 8

Yucca Fries

with Sriracha Aoli

Boards

- 15

Cheese

Artisan Cheese trio, Almonds, Fruit, Jam, and soft Pita Bread
- 18

Butcher Block

Artisan Meats and Cheese, Olives, Hummus, and soft Pita Bread

Bruschetta

- Served on Toasted Artisan Bread

Choice of Three- \$12

Artichoke & Cheese Spread

Bacon, Avocado, Tomato

Everything Hummus

Mozzarella, Tomato, Basil Pesto

Prosciutto, Brie, Jam

Smoked Salmon, Tzatziki Sauce, Capers

Strawberries, Brie, Basil, Balsamic Glaze

Greens

Choice of dressing- Ranch, Blue Cheese,
Lemon Vinaigrette, Miso-Ginger

Small 7/ Large 13 **House Salad**
Mixed greens, Carrots, Cucumber,
Tomato, Garbanzo Beans

14 **The Vyne Caprese**
Sliced Mozzarella, Heirloom Tomato, Basil

14 **Greek Salad**
Mixed Greens, Tomatoes, Cucumber,
Red Onion, Olives, Avocado,
Fresh Oregano, Feta cheese

14 **Twisted Greens**
Spring Mix, Avocado, Berries, Almonds,
Brown Rice and Quinoa

14 **Cuccia’s Classic Caesar**

Add Protein to any Salad
6 Grilled Chicken
8 Smoked Salmon
10 Grilled Steak
12 Grilled Shrimp
12 Crab Cakes

Lil’ Sprouts

For the young & young at heart
Served with Fruit Cup or Shoestring Fries

8 **Chicken Tenders**

6 **Grilled cheese**
American Cheese

7 **Grilled ham & Cheese \$7**

Sandwiches

Served with choice of Side Salad or Fruit Cup

18 **Crab Cake Sandwich**
Dungeness Crab Cake, Lettuce, Tomato,
Toasted Croissant Roll

10 **Grilled cheese**
Garlic Butter, Gruyere Cheese,
Artisan Bread

12 **Vegetarian sandwich**
Hummus, Tzatziki Sauce,
Avocado, Cucumber, Tomato,
Roasted Red Bell Pepper Pesto, Ciabatta Roll

14 **Chicken Sandwich**
Grilled Chicken Breast, Mozzarella,
Basil Pesto, Tomato, Ciabatta Roll

18 **Chilean Steak Sandwich**
Grilled Steak, Chimichurri Sauce,
Roasted Tomatoes & Artichoke Hearts,
Provolone cheese, Ciabatta Roll

14 **Italian Club**
Prosciutto, Salami, Ham, Pesto, Roasted
Tomatos & Artichoke Hearts, Basil, Lettuce,
Provolone cheese, Ciabatta Roll

Dessert

8 **Chocolate Flourless Cake**
Topped with Mascarpone Whipped
Cream and Berries

Wine by the Glass

White

8	<i>House White</i>
10	<i>Raeburn Chardonnay</i> <i>Russian River</i>
10	<i>Mt. Beautiful Sauvignon Blanc</i> <i>New Zealand</i>
10	<i>Hogwash Rosé</i> <i>California</i>
9	<i>Prosecco</i> <i>Italy</i>
8	<i>Moscato</i> <i>Italy</i>

Beer

5	<i>Coors Light</i>
6	<i>805 Blonde</i> <i>Firestone Walker</i>
6	<i>Mirror Pond Pale Ale</i> <i>Deschutes</i>
6	<i>Moose Drool Brown Ale</i> <i>Big Sky</i>
6	<i>Lagunitas IPA</i>
6	<i>“Mosaic “ IPA</i> <i>Caldera</i>
6	<i>Black Butte Porter</i> <i>Deschutes</i>
6	<i>Rusty Axe IPA</i> <i>Klamath Falls Brewing</i>
8	<i>Widowmaker DIPA 16 oz can</i> <i>Fall River Brewing Co.</i>
8	<i>Win-Win Double Hazy IPA 16oz can</i> <i>Dust Bowl Brewing</i>

Red

8	<i>House Red</i>
10	<i>Bishop’s Peak Pinot Noir</i> <i>San Luis Obispo</i>
10	<i>The Immortal Zin- Zinfandel</i> <i>Lodi</i>
12	<i>Bull-by-the-Horns Cabernet</i> <i>Paso Robles</i>
10	<i>Niner-Bootjack Red Blend</i> <i>Paso Robles</i>

Additional Alcoholic Bevs

5	<i>Truly Hard Seltzer</i> <i>Variety</i>
6	<i>Meyer Lemon-Strawberry Rose</i> <i>Spritzer</i>
6	<i>Rebel Hard Coffee-Vanilla Latte</i>

Soft Drinks

2	<i>Lemonade, Iced Tea,</i> <i>Arnold Palmer</i> <i>Sprite, Coke, Diet Coke,</i> <i>Root Beer</i>
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