



# ARBOR CREST

WINE CELLARS

## Tapas & Entrées

### Dips, Cheeses & Fruits

**HUMMUS** (*Gluten Free*) Made with garbanzo beans, sweet peppers, garlic, lemon juice and sesame tahini. Finished with basil pesto; served with tortilla chips. 6.50

**ARTICHOKE JALAPEÑO DIP** A blend of artichokes, pickled jalapeños, cream cheese, sour cream and parmesan; served with tortilla chips. 9.00

**GOURMET CHEESE & FRUIT TRAY** Spanish Manchego, sharp Oregon Cheddar and Norwegian Jarlsberg paired with fresh grapes and crackers. 11.00

**MARINATED OLIVES** Spanish green olives, Kalamata olives, and garlic-and-jalapeño-stuffed olives with pearl onions and marinated red peppers. 6.00

**FRESH FRENCH BREAD** With olive oil & balsamic vinegar. 3.00

**YOGURT & FRUIT** Plain Greek-style with seasonal fruit. 8.00

### Nuts & Snacks & Sweets

**SWEET & SPICY NUT MIX** Pecans, walnuts, cashews and almonds toasted with brown sugar, butter, cayenne, cumin, chili powder and cinnamon. 7.50

**TRAIL MIX** Almonds, cashews, peanuts, raisins and M&Ms milk chocolate candies. 6.50

**SANTA FE SNACK MIX** Peanuts, sesame sticks, hot cajun corn sticks and honey sesame chips, with soybean oil and honey (also contains wheat and assorted spices). 6.50

**CHEESECAKE BITES** 4.00

### Salads & Charcuterie

**GREEK ORZO PASTA SALAD** Orzo with Kalamata olives, feta, cucumber, tomatoes, onions, red peppers and parsley with Mediterranean dressing. 8.50

**ASIAN NOODLE SALAD** Soba noodles, red bell peppers, carrots, cabbage, cucumbers, peanuts, cilantro and scallions in a garlicky Hoisin-style dressing. 8.50

**CAESAR SALAD** Fresh romaine with parmesan cheese, croutons and Litehouse Caesar dressing. 7.00

**BASIL CAPRESE SALAD** Grape tomatoes, red onions, mozzarella and basil with Italian vinaigrette. 8.50

**SPRING PEA SALAD** Spring peas, gorgonzola cheese, red onions and walnuts in a blue cheese dressing. 8.50

**CHARCUTERIE PLATTER** Hard salami, spicy cappicola and wine-cured salami (*meat selections subject to change*), served with dill pickles, Dijon mustard and crackers. 9.00

#### PLEASE NOTE:

*We do our best to anticipate demand for menu items. But to ensure freshness, we prepare only a fixed amount of certain selections; menu choices are subject to availability.*

*During Sunday Concerts, food stations are located in the Tasting Room, under the Tent and beside the Cliff House.*