

Cheese Selections

Served with grapes, truffle honey and crackers.

Choice of 3 15.
Choice of 4 20.

Cru di Capra

(Gildo Formaggi, Italy)

Milky & dense goat's milk cheese with a pleasant tartness aged 5 months in historic caves dating from the 9th century.

Purple Haze

(Cypress Grove, California)

Smooth, fresh goat's cheese flavored with lavender & fennel pollen.

Mt. Tam

(Cowgirl Creamery, California)

A buttery triple-cream made from organic milk. Named for Mt. Tamalpais, which is just north of San Francisco Bay.

Prairie Breeze

(Milton Creamery, Iowa)

A unique cheddar made in an Alpine style. 9 months aging results in a sweet, nutty cheddar with some crystalline crunch.

Marieke Gouda with Jalapeno

(Holland's Family Cheese, Wisconsin)

Award winning farmhouse gouda made with raw cow's milk aged 2-4 months & flavored with jalapeno. Slight heat at the finish.

Artequeso Manchego

(Artequeso Dairy, Spain)

Made from raw sheep's milk, this cheese is sharp, slightly salty and aged to bring out its nutty brashness.

Schnebelhorn

(Kaseri Butschwil, Switzerland)

Nutty & spicy, made with extra cream to achieve buttery richness. Aged 8-9 months, smooth & rich with a little crunch.

Bayley Hazen Blue

(Jasper Hill Cellars, Vermont)

Nutty-rinded blue, hand-made from the milk of Ayrshire cows. Firm & fudgy with nutty, grassy & fennel-like notes.

Charcuterie Plate

20.

Prosciutto, Sopressata, Capo collo, Genoa salami, fig jam, candied pecans, dried cranberries, olives & cornichon pickles

TACO TUESDAY'S (3 per order)

Choose from . . .

Beef 12.
Soy
Chicken
Mahi Mahi 15.
Add guacamole 2.

Small Bites

Portobello Mushroom & Spinach Rice Balls

8

Risotto, Portobello mushrooms & spinach with Fontina and Romano cheese.

Meatball Sliders

12

Roasted meatballs topped with smoky BBQ sauce & mozzarella served on a slider roll.

Beef Empanadas

12

4 spicy beef and empanadas with cilantro chimichurri sauce.

Bruschetta

8

Toasted baguette with mozzarella cheese, organic pesto, with a tomato, basil & garlic topping.

Hummus – with toasted pita bread.

8

Crab Cake

12

4oz. jumbo lump crab cake served with roasted red pepper remoulade.

Black Olive Tapenade

8

A spread of Kalamata olives, capers, Dijon mustard & thyme. Served with crusty French bread.

PIZZA

15.

Gluten Free Crust Available – add \$5

BBQ Chicken – Free-range chicken, pineapple, smoky BBQ sauce topped with mozzarella cheese.

Veggie - Black olives, sun-dried tomatoes, artichoke hearts, and mozzarella cheese.

Margherita - Mozzarella cheese, fresh basil & C24 specialty pizza seasoning.

Pepperoni - Mozzarella cheese & pepperoni.

The C24 Meatball Pizza

20.

Roasted beef & chicken meatballs, sundried tomatoes and mozzarella cheese.

****Please alert your server to any food allergies before ordering****

Upcoming Wine Events

Arbios Cellars Wine Tasting

August 22th 6:30-8pm

The Unfiltered Collection Wine Tasting

September 13th, 6:30-8pm

RSVP today to reserve your spot.

Space is limited!

Small Bites

Wines by the Glass

White Wine

Torresella, Prosecco Extra Dry, Venezia Italy, NV

12.

Pale straw yellow in color, this excellent example of Venetian sparkling wine is fresh & delicately aromatic, with hints of white florals, toast & candied lemon.

Feudi di San Gregorio, Rosé, Campania Italy, 2017

10.

Fresh red fruit from strawberries to raspberries to beautiful cherries on the nose. On the palate it presents fresh harvest red fruit. Great with charcuterie!

Kiona, Riesling, Columbia Valley WA, 2016

10.

Compelling floral notes & fresh fruit flavors of pear & citrus punctuate this crisp & easy to drink Riesling.

La Villa, Pinot Grigio, Italy, 2017

11.

Green apples, citrus, lemon, mango & grapefruit on the nose. Light bodied & crisp with medium acidity & minerality.

Babich, Sauvignon Blanc, Marlborough New Zealand, '15

12.

Weighty ripe tropical fruit-flavoured style. Rich & rounded.

Hess, Shiretail Ranches Chardonnay, Monterey, 2016

12.

Aromas of tropical fruit. Crisp, clean & bright with well-balanced acidity. Signature lemon-lime & apple flavors of Monterey.

Alpha Omega II, Chardonnay, Napa Valley, 2013

14.

100% Chardonnay, 50 % French oak & 50% stainless steel. Flavors of apple, pear, peach, kiwi, lemon curd, vanilla cream & a touch of butter.

La Fiera, Moscato, Italy, 2016

10.

Flavors of apricot & peach. Sweet & crisp with a hint of spritz.

Red Wine

Imagery, Pinot Noir, California, 2016

13.

Polished tannins, rich berry flavors, blended with Petit Verdot adding body & complexity to the palate.

Drumheller, Merlot, Columbia Valley, 2015

12.

Aromas of blueberry, subtle spice & rose petals with hints of cocoa. Balanced with good structure.

Hess, Shiretail Ranch Cabernet Sauvignon, North Coast '15

14.

Medium bodied Cabernet that expresses notes of raspberry, black cherry, pomegranate & a hint of dark cocoa. Enjoy by itself or pair with red meat or an array of cheeses.

Ceregio, Sangiovese, Italy, 2012

12.

Dry red wine, medium bodied with red fruit and notes of earthiness. Aged 8 months in stainless steel and concrete tanks.

Kuleto, Native Son Red Blend, Lake County/Napa, 2016

15.

Syrah, Grenache, Mourvedre, Zinfandel, Malbec, Petite Sirah. Aromas of dark berry, clove, & dried herbs. Silky & opulent with flavors of dark fruits, charred wood, nutmeg & peppery spice. A balanced acidity intertwines with rugged tannins on the lingering finish.

Chateau Saint-Roch, Cote du Rhone Rouge, France 2014

11.

50% Grenache, 25% Syrah, 25% Cinsault. Aromas of stewed black fruits, spices, wet wood, hints of leather & vanilla. Fruity on the palate sustained by good acidity & smooth tannins.

Ernesto Catena Padrillos, Malbec, Mendoza Argentina '15

10.

100% Malbec. Elegant spice & fresh floral aromas that lead to bright acidity & rich flavors of black & red fruits on the palate.

WINES by the GLASS

Craft Beer

Baja Brewing Co., Cabotella Blonde Ale \$6.50

Los Cabos, Mexico

Exceptionally refreshing Mexican Ale with rich, malty body and flavor. 5.5% ABV

Six Point Brewery, The Crisp Pils \$6.50

Brooklyn, NY

Tettnang & Hallertau Hops sourced from Germany give THE CRISP that signature floral aroma. Cargill Pilsner Malt is the backbone & helps make the finish snappy & clean. 5.4% ABV

Kiuchi Brewery, Hitachino Nest White Ale \$9.00

Japan

This White Ale is brewed with wheat malt & flavored with coriander, orange peel, & nutmeg. 5.5% ABV

Alltech Brewing, Kentucky Peach Barrel Wheat Ale \$8.00

Lexington, KY

Our barrel-aging process balances hints of caramel and vanilla and subtle cereal notes with the juiciness of a fresh ripe peach, creating a golden color. 8% ABV

New Republic Brewing Co., Dammit Jim! Amber Ale \$6.00

College Station, Texas

I'm a beer, not a bourbon! Flavors of sweet malt and toasted bread. Citrusy with an English bitterness. 5.6% ABV

Lone Pint Brewery, Yellow Rose \$8.00

Magnolia, Texas

Chalk white head with a very clean malt backbone. The hops impart strong grapefruit, pineapple & blueberry flavor and aroma. A strong beer that is extremely quaffable. 6.8% ABV

Kona Brewing Co., Hanalei Island IPA \$6.75

Hanalei, Hawaii

Passionfruit, orange and guava balance the hops to deliver a coppery, session-style ale that reflects the flavors and spirit of the islands. 7.7% ABV

Cedar Creek Brewery, Dankosaurus IPA \$6.50

Seven Points, TX

Bold pine, citrus, peach and tangerine hop flavors. Clean bitterness with a velvety malt backbone. 6.8% ABV

Clown Shoes, Galactica Double IPA \$9.00

Ipswich, MA

Dry hopped with Galaxy hops, a clean malt backbone enhances the dark & luscious IPA flavors. 8% ABV

Thornbridge Brewery, St. Petersburg Russian Stout \$14.00

Bakewell, United Kingdom

A full-bodied stout with subtle peat smokiness & chocolate malt flavors. 7.7% ABV

Rahr & Sons Brewing Co., Ugly Pugg Dark Lager \$6.75

Fort Worth, TX

Aggressive, yet balanced beer with massive hop aromas of citrus, pine, and tropical fruit. 5% ABV

New Holland Brewing, Dragon's Milk Bourbon Barrel Stout

Holland, Michigan

\$9.00

Roasty malt character intermingled with deep vanilla tones all dancing in an oak bath. 11% ABV

Craft Beer

Coravin Wines

Enjoy high end wines without committing to the bottle!

Brewer-Clifton, Pinot Noir, Sta Rita Hills, 2015

\$8 2 oz./\$16 4oz.

100% Estate Pinot Noir. Aromas of pomegranate, white tea & raspberry with flavors of dried fig, white truffle & ripe cherry on the palate. Rich & complex with firm structure.

La Magia, Brunello di Montalcino, Brunello Italy, 2012

\$12 2 oz./\$24 4oz.

This small estate has a full biodynamic certification since 2008. Red plum, berry and cherry on the nose followed by leather & balsamic

notes. Soft & delicate with a hint of spice.

Foxen, Pinot Noir John Sebastiano Vineyard, Santa Rita Hills, 2014

\$11 2 oz./\$22 4 oz.

Black cherries, toasted spice, licorice & wild herbs all emerge from the balanced, gorgeously textured smoky fruit & complexity. 91 pts. Wine Enthusiast

BOS, Syrah Phoenix Ranch, Napa Valley, 2013

\$9 2 oz./\$18 4oz.

Biodynamically farmed! 100% Syrah. The vineyard is located in the Atlas Peak sub appellation. Dark in the glass, showing a pretty bouquet of lavender, blueberry, dried rose petals, dark plum & a savory component. Well integrated tannins.

Coravin Wines

Port

Fonseca, Ruby Port

\$8 2 oz.

This fine young port is made from grapes grown on the steep terraces of the Douro Valley. A full young fruity port best served at room temperature and enjoyed with a meal or by itself.

Sandeman, 10 yr. old Tawny Porto

\$10 2 oz.

Matured in small oak casks this 10 yr. old Port has developed a strong and appealing tawny character, balancing notes of ripe fruit, jam & dried fruits with hints of vanilla & raisins.

Taylor Fladgate, 20 yr. old Tawny Porto

\$15 2 oz.

This rich, old tawny Port owes its intense & complex nose to many years of aging in oak casks. This port is a delicious dessert wine & the perfect finish to every meal.

Port