



White Wine

Faire La Fete, Brut Sparkling, France, NV 10.
Golden in color, with vibrant aromas and flavors of baked apple, white cherry and lemon meringue.

Elizabeth Spencer Rose Grenache, Mendocino '15 11.
Clear, bright apricot pink color. Hints of guava, white peach, tangerine and summer strawberries.

Cliffhanger, Pinot Grigio, Italy 2013 11.
Rich & complex with floral and fruity notes. Aromas of ripe pear, dry flowers, fresh melon and white peach.

Eye of the Needle, Harvest White, WA 12.
Jasmine, tropical fruits & green grass. Rich & dry with a balanced creamy finish.

Van Ruiten, Sauvignon Blanc, Lake County, 2013 12.
Crisp & fruit forward; aromas of grapefruit & citrus complimented by luscious flavors of lemon grass & fresh herbs.

Storypoint, Chardonnay, California, 2014 10.
Notes of tropical fruits, citrus, body and finesse with great acidity, complexity and a touch of cream.

Kiona, Riesling, Washington, 2014 9.
Compelling floral notes and fresh fruit flavors of pear and citrus punctuate the crisp and easy to drink Riesling.

Red Wine

Trinity Hill, Pinot Noir, New Zealand, 2013 12.
Aromas of fresh strawberry, raspberry, plum and cherry. Soft, velvety tannins and a smooth finish.

Skyfall, Merlot, Columbia Valley, WA, 2012 10.
Wonderfully developed plum, vanilla & leather aromas. Juicy flavors coupled with hints of cocoa powder. Balanced acidity and nice finish.

Ross Andrew Winery, "The Huntsman" Cabernet Sauvignon, Columbia Valley, 2013 12.
Aromas of cassis, black raspberry & minerals. Full & complex flavors of licorice & ripe plum.

Van Ruiten, Old Vine Zinfandel, Lodi, 2012 12.
Luscious & juicy with layers of currants, black cherries & sweet tobacco. A touch of ancient Carignane brightens the fruit flavors & adds a touch of dustiness to the finish.

Fabre Montmayou, Reserva Malbec, Mendoza, '13 10.
A beautiful Malbec with a complex bouquet of spices, liquorice and exquisite fruit. Well structured & balanced with an elegant long finish.

Stephen Vincent, Crimson Red, Monterey 12.
Deep, dark blend of Syrah, Cabernet Sauvignon & Petit Sirah. Rich wine, ripe plum, blackberry flavors, hints of cassis and toasty oak.

Beer

McKenzie's Hard Cider, Black Cherry West Seneca, NY \$6.50
Rich amber full bodied with a refreshingly sweet cherry finish. Gluten Free. 5.0% ABV

Firestone Walker, 805 Blonde Ale Paso Robles, CA \$6.50
A light, refreshing blonde ale crafted for the California lifestyle. Subtle malt sweetness is balanced by a touch of hops, creating a versatile beer with a clean finish. 4.7% ABV

Sweet Water, Extra Pale Ale Atlanta, GA \$6.50
Aggressive hop character, flavor and finish. Look for piney, resinous, grapefruit notes, flourishes of mangos, passion fruit and Clementine oranges and a hint of hop spiciness. 5.7% ABV

Hofbrau, Original Munich, Germany \$7.25
Full bodied, offering a truly fine hops aroma with a light golden color. A superbly well-balanced lager. 5.1% ABV

Saint Arnold, Summer Pils Houston, Texas \$6.00
Crisp and refreshing, this beer is perfect for a hot summer day. Delicate, sweet malt taste complemented by an abundant hop aroma and flavor. 4.9 ABV

Moody Tongue Brewing Co., Nectarine IPA Chicago, Illinois \$6.50
Bright tropical aroma of stone fruits that balances the grapefruit acidity of the Chinook hops. 5.9% ABV

Copperhead Brewery, Striker IPA Conroe, Texas \$6.50
Aroma of tropical fruit, citrus, and toffee. Fruity with moderate bitterness. Medium bodied. 7% ABV

Pedernales Brewing Co., Lobo Hefeweizen Fredricksburg, Texas \$6.50
Bavarian style wheat beer with flavors of banana & clove. 5.5% ABV

New Republic Brewing Co., Skylight Dunkelweizen College Station, Texas \$6.00
Hints of clove, grainy sweetness, spicy chocolate & wheat. 5.4%ABV

Rahr & Sons Brewing Co., Ugly Pugg Dark Lager Fort Worth, Texas \$6.75
Aggressive, yet balanced beer with massive hop aromas of citrus, pine, and tropical fruit. 5% ABV

***Corkage Fee-\$8 per bottle, Wine Club-\$5 per bottle**

***20% gratuity will be added for parties of 6 or more**



Cheese Selections

Dairy Maids, Houston Texas

Cheese plates served with grapes, truffle honey and water crackers.

Choice of 3 15.
Choice of 4 20.

June's Joy

(Texas)

Fresh Pure Luck chevre blended with Texas honey, black pepper and thyme.

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.

Teahive

(Beehive Cheese Co., Utah)

A cheddar rubbed with a blend of black tea & pure bergamot oil. Earthy, citrusy flavors with tangy notes.

Roth's Private Reserve

(Roth Case Cellars, Wisconsin)

A cow's milk Gruyere; the Reserve has a firm texture, underlying sweetness and a nutty, brown-butter richness.

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.

Bay Blue

(Pt. Reyes Dairy, California)

A rustic style, farmstead blue aged for at least 90 days. Earthy mushroom and sweet cream flavors with a salted caramel finish.

Charcuterie Plate

Del Duca Prosciutto, Sopressata, Capo collo, Genoa Salame, fig jam, candied pecans, dried cranberries, olives & cornichon pickles 15.

Additions to your cheese plate . . .

Oregon Roasted Hazelnuts 3.

White Truffle Honey 2.

Texas honey infused with white truffle oil.

Something Sweet

Chocolate Chip Cookie 2.

Small Bites

Caprese Skewers – Mozzarella cheese, cherry tomatoes & basil finished with extra virgin olive oil and aged balsamic vinegar. 8.

Bruschetta – Toasted baguette with mozzarella cheese, organic pesto, with a tomato, basil & garlic topping. 8.

Hummus - with toasted pita bread. 8.

Beef Empanadas – 4 spicy beef and cheese empanadas with cilantro chimichurri sauce. 12.

Mini Crab Cakes – 4 Baltimore style mini crab cakes served with roasted red pepper remoulade. 12.

Bread Plate– Crusty French baguette of bread served with extra virgin olive oil, balsamic vinegar, minced garlic, organic pesto & shaved Parmigiano Reggiano. 8.

PIZZA 15.

Gluten Free Crust Available – add \$5

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

Margherita Pizza- Mozzarella, fresh organic basil, C24 specialty pizza seasoning.

Pepperoni Pizza- Mozzarella, fresh pepperoni.

Add grilled chicken to any pizza 5.

The C24 Meatball Pizza 20.

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

TACO TUESDAY'S (3 per order) 10.

Served with lettuce and pico de gallo

Choose from . . .

Beef

Soy

Chicken

Add guacamole 2.

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

20% gratuity will be added for parties of 6 or more