

Wines by the Glass

White Wine

- Gloria Ferrer, Private Cuvee Brut, Sonoma NV** 14.
Black cherry, green apple, citrus & biscuit that lead to a silky rich finish.
- Elouan, Rosé, Oregon 2016** 11.
Raspberry & strawberry intertwined with notes of citrus. Bright acidity, tart stone fruit & concentrated minerality.
- Kiona, Riesling, Columbia Valley WA, 2016** 10.
Compelling floral notes & fresh fruit flavors of pear & citrus punctuate this crisp & easy to drink Riesling.
- Scarpetta, Pinot Grigio, Italy, 2016** 11.
Notes of white flowers, honey and pear while remaining crisp & dry on the palate. Fragrances of lavender & peach on the nose.
- Imagery, Sauvignon Blanc, California 2016** 12.
Crisp citrus, aromas of gardenia & honeysuckle from a touch of Muscat.
- Hess, Shirtail Ranches Chardonnay, Monterey '16** 12.
Aromas of tropical fruit. Crisp, clean & bright with well-balanced acidity. Signature lemon-lime & apple flavors of Monterey.
- La Fiera, Moscato, Italy 2015** 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.
- Borne of Fire, Cabernet Sauvignon, Columbia Valley '16** 15.
Herbal expressive aromas laced with pomegranate & stony minerals. Powdery tannins that frame flavors of cherry, currant, savory spice & red pepper. Hint of coffee integrates with the dark fruit.
- Pecchenino DOCG, San Luigi Dogliani, Dolcetto, Italy 2016** 15.
Black cherry, blackberry, earth and spice aromas and flavors are the hallmarks of this juicy red.
- Van Ruiten, Old Vine Zinfandel, Lodi, 2015** 13.
Layers of currants, black cherries & sweet tobacco. A touch of carignane brightens the fruit & adds a touch of dustiness to the finish
- Lost Colony, Red Blend, Dry Creek, 2014** 15.
45% Syrah, 37% Malbec, 7% Petit Sirah, 7% Cab Franc, 4% Petit Verdot. Earthy flavors of oak & tobacco with subtle notes of black & red berries and hints of spice.
- 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.
- Colomé, Malbec Autentico, Salta, Argentina 2016** 14.
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

SixPoint Brewery, Sweet Action Blonde \$6.50

Brooklyn, NY

Part blond ale, part wheat beer, and part pale ale. Peachy aroma with a smooth body. 5% ABV

Firestone Walker Brewing Co., 805 Blonde Ale \$6.50

Brooklyn, NY

Subtle malt sweetness balanced by a touch of hops creating a versatile beer with a clean finish.. 4.7% ABV

Evil Twin Brewing, Hipster American Pale Ale \$7.00

Brooklyn, NY

Malty with caramel, bitter herbs, slightly sweet hops and notes of citrus. 5.5% 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

Breckinridge Brewery, Agave Wheat \$6.25

Breckinridge, CO

Agave compliments the refreshingly light quality of wheat & adds a subtle note of flavor. 4.4% 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

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

Alltech Brewing, Kentucky Vanilla Barrel Cream Ale \$8.00

Lexington, KY

A cold-conditioned cream ale brewed with a hint of flaked corn & bourbon vanilla beans, aged in bourbon barrels.. 5.5% 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

Cheese Selections

Served with grapes, truffle honey and crackers.

Choice of 3 15.
Choice of 4 20.

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

Marieke Aged Gouda
 (Holland's Family Cheese)
 Award winning farmhouse gouda made with raw cow's milk & cellar aged on Dutch wooden shelves.

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)
 Natural-rinded blue, hand-made from the milk of Ayshire 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

Small Bites

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.

Portobello Mushroom & Spinach Rice Balls 8
 Risotto, Portobello mushrooms & spinach with Fontina and Romano cheese.

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****

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

TACO TUESDAY'S (3 per order)

Choose from . . .

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

Upcoming Wine Events

Kiona Winery Tasting May 16th 6:30pm

Rosé Wine Class May 19th 2 pm

RSVP today to reserve your spot.
 Space is limited!

Small Bites