

LITE FARE

ARTISANAL CHEESE BOARD

Two artisanal cheeses, seasonal accoutrements, crackers

22

SELECT MEAT & ARTISANAL CHEESE BOARD

Two select meats, two artisanal cheeses, seasonal accoutrements, crackers

40

OLIVE TAPENADE

Handcrafted tapenade, served with creme fresh & side of crisp chips

14

AGED PROSCIUTTO & BURRATA SALAD

Caramelized peaches & Basil pesto, on a bed of Arugula

Served with Focaccia Toasts

24

NA'ZA (NASO'S ARTISAN 8" PIZZA)

*Uncured Pepperoni & fresh herbs

*Artisan Cheeses & fresh herbs

*Pesto & spicy sausage & cheese

16

BEER / CIDER

Glow Stick Hazy IPA **5**

Copperline Amber Ale **5**

Rouge Honey Kolsch **5**

Straight Outta Portland IPA **5**

Deschutes "The Abyss" Imperial Stout **5**

Bauman's Cider "All The Berries" **16**

BNF Kombucha **10**

HOOD PROJECT'S SAUSAGE BOARD

Homemade Hood Sausage, seasonal accoutrements

24

SELECT NUTS & OLIVES

Oregon Hazelnuts & Italian Country Olives

14

ROASTED ACORN SQUASH

Basted with butter, brown sugar, honey & rosemary finished with goat cheese and candied pecans

30

GRILLED FIG TARTINE

Artisanal Goat Cheese, grilled shallots, Aged Prosciutto, garlic, Balsamic glaze
Served with side of Arugula

16

STRAWBERRY MINT SALAD

Artisanal Goat Cheese, candied pecans, Handcrafted Lime Vinaigrette on a bed of Arugula

Served with Focaccia Toasts

15

ARTISANAL BRIE & FIG FLATBREAD

Dried Figs, Red grapes & Rosemary

Served with side of Balsamic Glaze

& Hood Project's Chili Crunch

16

NA DRINKS

Pellegrino Sparkling Water **4**

Topo Chico Sparking Water **4**

Eternal Spring Bottled Water **4**

Sprite **3**

Coke **3**

Diet Coke **3**

BY THE GLASS

WHITE & ROSE

VARNUM RIESLING. CUDDIHY. 2022
Dry, peaches, ruby grapefruit, rhubarb
16

CA' AUDA. GAVI. DOCG. 2023
Honeydew, carmel & bitter almond,
13

STIFT GOETTWEIG. ROSE
Strawberry, grapefruit, raspberry
16

CASA JIPI. MEXICAN SAUVIGNON BLANC. 2022
Guava, Starfruit, Kiwi, Lime
15

QUINTA DO ERMIZIO. VINHO VERDE.
Lemon, peach, slight effervescence
12

LOUIS ANDRIEU. ORANGE WINE. 2022
Orange Peel, grapefruit, cloudberrries
14

BUBBLES & CHILLED REDS

VEUVE DUBARRY. CUVEE PRESTIGE. BUBBLE.
Lavender, blueberry, white peach
11

MIJITA. SKIN CONTACT. PINOT GRIS. RED.
Mountain strawberry, cranberry, pomegranate,
17

RED

CASA EMMA. CHIANTI CLASSICO. DOCG. 2020
cherry, orange bitters, earthy
16

LA MADONE. GAMAY SUR VOLCAN.
Leather, pepper, cherry
16

BLACK SLATE. PRIORAT. D.O.Q. 2019
Slate, blackberry puree, dried violet
19

XINOMAVRO. THYMIPOULOS. 2021
Candied cherry, strawberry, olives
16

STELLA MARIS. SYRAH.
Candied cherry, tangerine zest, red florals
13

ALIT. PINOT NIOR. WV. 2019
Cranberry, red currant, nutmeg
16

SPECIALTY

NASO FLIGHT
FEATURING SELECT RETAIL BOTTLES
4 hand selected glasses (2oz pours)
& side of nuts
25

SHERRY FLIGHT
Fino, Oloroso, Pedro Ximenez
1oz pours
30

SPRITZ
Seasonal flavors
11



HAPPY HOUR

4:00PM - 6:00PM

BREAD & OLIVES
\$8

TAPENADE
\$10

CHARCUTERIE FOR ONE
\$10

HOUSE WINE BY THE GLASS
\$10



DESSERT

DOUBLE CHOCOLATE MOUSSE (V)

Dark chocolate mousse layered with a dark chocolate coconut milk infused glaze.

10

AFFOGATO AL CAFFÈ

Savory vanilla ice cream topped with hot espresso

10

TIRAMISU

A creamy dessert of espresso-soaked ladyfingers surrounded by lightly sweetened whipped cream and a rich mascarpone

12

CHOCOLATE TASTING FLIGHT

Three pieces of decadent chocolate paired with one glass of our current wine by the glass offerings

25

AFTER DINNER DRINKS

Single Espresso Shot/Double

3/6