

## FEATURES

**QUASI CAPRESE** – fresh slices of local tomatoes, pesto driftless cheese, drizzled with balsamic glaze and olive oil, served with warm ciabatta - **\$14**

## CHEESES

*2 oz. each. Price/lb denotes retail cost.*

**FRESH & FRIENDLY – Hidden Springs Driftless w/ Pesto** – A light, creamy, spreadable sheep's milk cheese mixed with classic pesto made from Ligurian basil, parmigiano-reggiano, and pine nuts - *Wisconsin* - \$24/lb

**BRIE(ish) – Fromage de Meaux** - A pasteurized version of one the original French brie recipes, a thick, mild and buttery tasting interior is accented by vegetal aromas from the traditional edible rind – *France* - \$17/lb

**SMOOTH SNACKER – Fontina DOP, Valle d'Aosta (+\$1)** - This protected cheese is the textbook fontina. Honeyed ivory hues, it's soft and buttery with slightly earthy notes, melting in your mouth – *Italy* - \$22/lb

**CHEDDAR – Carr Valley Applewood Smoked Cheddar (+\$1)** - Smoked over applewood and then hand rubbed in paprika prior to aging – *Wisconsin* - \$24/lb

**FIRM & FLAVORFUL – Mahon** - A semi-firm, dense, crumbly cow's milk cheese, the flavor is buttery, salty, and a bit sharp – *Spain* - \$21/lb

**NOT FROM A COW – Honey Bee Goat Gouda (+1)** - A touch of honey added to this semi-firm goat's milk gouda gives it a slightly sweet, cashew-like flavor – *Netherlands* - \$28/lb

**BLUE – Vega de Los Valdeón** - From a family-run dairy in Castilla y León, this ivory gray, blueish veined cheese is rich and creamy with slightly spicy notes, good fat, acid, and strong aromatics – *Spain* - \$22/lb

**HOUSE PIMENTO CHEESE SPREAD** - Made with Milton Creamery quark, Tillamook cheddar, pimentos and spices, a touch smoky, a touch spicy, a lot delicious – *Northside* - \$12/lb

## WINES BY THE GLASS

**WHITE** – 6 oz./3 oz./Bottle

**Chateau Gillet Bordeaux Blanc 2022** – Crisp citrus and minerality from 50% sauvignon blanc and apple and herbs from 50% semillon gives excellent balance to this perennial favorite. - **\$8/4.5/26**

**Rottensteiner “Kitz” White Blend 2022** – This blend of sauv. blanc, pinot blanc, pinot gris, and chardonnay from Trentino-Alto Adige, IT is bright, fresh, floral, and fun. Aromatics of white flower and peach meet a light, fruity palate with a straight finish. - **\$12/7/38**

**Baur Riesling Cuvée Charles 2020** – Crisp apple and honeyed flowers on the nose, this dry French riesling has bright yellow fruit, balanced acidity, and a creamy yet bouncy finish. - **\$14/7.5/42**

**Ch. l'Ermite d'Auzan Sainte Cécile 2022** – An elegantly balanced Rhône white blend of mostly roussanne. Rich and full with classic notes of honeyed tree fruit, almond pastry, hay, and peach. - **\$14/7.5/42**

**ROSÉ** – 6 oz./3 oz./Bottle

**Rosé vs Wade 2022** – This private label egiodola/syrah rosé from France helps benefit our local Emma Goldman clinic. Crisp, refreshing, notes of violets and light strawberry. - **\$10/5.5/30**

**RED** – 6 oz./3 oz./Bottle

**Garage Wine Co. Single Ferment Series Cinsault 2021** – In this light Central Chilean red, batches of fruit are stacked and fermented together over time. Light cedary spice and blackcurrant on the nose, with red fruit and fresh acid on the palate. - **\$15/8/48**

**Granito del Cadalso Garnacha 2017** – From the Sierra de Gredos mountains west of Madrid, this old vine garnacha boasts pepper notes out of the gate that lead to flavors of red berries, herbs, and aromas of crushed stone and jam. - **\$12/6.5/36**

**Ercole Barbera del Monferrato** – Ripe red fruits, bright acidity and earthy undertones make this medium-bodied red from Piedmont, Italy a perfect food partner. - **\$9/5/36**

**JHG Shiraz 2020** – A big, dark, blue fruit and spice box driven single block wine from a Black-owned estate in Robertson, South Africa. - **\$11/6/44 36**

## COCKTAILS

**Whale & Tonic** – Gray Whale gin, Fever Tree Indian tonic, lime wheel, mint sprig - **\$9**

**Elderflower G&T** – Beefeater gin, St. Germaine elderflower liqueur, Fever Tree Elderflower tonic, lemon wheel, thyme sprig - **\$9**

**Negroni SpagliaTonic** – Beefeater gin, Cappelletti, Cocchi Rosa, Fever Tree tonic, orange wheel - **\$11**

**Ancho Paloma** – Olmeca Altos silver tequila, Ancho Reyes liqueur, Fever Tree Grapefruit, lime wheel - **\$10**

**Brix Manhattan** – Old Forester bourbon, Cardamaro, Vermouth di Torino - **\$12**

**Old Fashioned** – Old Forester bourbon, Jack Rudy aromatic bitters, orange, cherry - **\$10**

**The Rosa Negroni** – Beefeater gin, Cappelletti, Cocchi Rosa - **\$10**

## SPRITZES

**Sangria** – your choice of red or white wine, fresh squeezed citrus, Gran Gala Italian Orange-brandy liqueur, and a splash of soda water - **\$8**

**Venetian** – One of the most popular drinks on the planet for good reason: Cappelletti, bubbles, and soda, with an orange and olive garnish - **\$8**

**Elderflower** – St. Germain elderflower liqueur, Cocchi Americano, house bubbles - **\$9**

## BEER

**Confluence Light & Squeezy Lemon Raspberry Radler** - **\$8**

**Confluence Over the Ivy Pilsner** - **\$8**

**Confluence Farmer John's Wheat Ale** - **\$8**

**Confluence Des Moines IPA** - **\$8**

**Confluence Milk Man Milk Stout** - **\$8**

## N/A BEVERAGES

**FENTIMAN'S BOTANICAL SODAS** – cola, ginger beer, rose lemonade - **\$3**

**SPINDRIFT SPARKLING** – lemon, raspberry/lime - **\$2**

**HOP WTR** - classic, blood orange - **\$4.50**

**SAN PELLEGRINO** – *16.9oz bottle* - **\$3**

**PURE LEAF ICE TEA** - **\$3**

**FEVERTREE** - Indian or Elderflower tonic -

**\$3.50** sparkling grapefruit soda - **\$4**