

THE MUSE



RED

SERENA Sweet Red Piedmont, Italy	12	42	KLINKER BRICK Zinfandel Lodi, CA	14	49
PASEK CELLARS Cranberry Columbia Valley, WA	10	35	LUCKY TIGER Cabernet Lodi, CA	9	31
GEORGE DUBOEUF Merlot Pays d' Oc, South France	13	46	JAX Y3 Cabernet Napa Valley, CA	15	54
OH LA VECHE! Merlot/Cab Blend Medoc, France	13	46	CROSSBARN '20 Cabernet Napa Valley, CA		99
BOX HEAD Shiraz Swartland, South Africa	10	35	CHATEAU PEY LA TOUR RESERVE Bordeaux France	15	54
ZOLO Red Blend Mendoza, Argentina	8	29	DOMINIO DE EGUREN Tempranillo Castilla, Spain	7	25
BRICKMASON Red Blend Lodi, CA	12	42	DAMILANO LECINQUEVIGNE Barolo Piedmont, Italy		82
EVOLUTION Big Red Willamette, OR	12	42	ALTESINO DI MONTALCINO Brunello Tuscany, Italy		119
NASH Pinot Noir Anderson Valley, CA	11	39	PICCINI Chianti Tuscany, Italy	11	39
FOLKTALE Pinot Noir Carmel Valley, CA	16	57	VITICCIO Chianti Classico Riserva Tuscany, Italy	15	54
ARGYLE Pinot Noir Willamette Valley, OR		59	ZOLO Malbec Mendoza, Argentina	10	35
SANDHI Pinot Noir Sta. Rita Hills, CA		89			

WINE FLIGHTS

Choose Your Own | Any by the Glass {3 Full Pours}

40

HOUSE WINE

Any Wine by the Glass \$11 or under {3 Full Pours}

30

SAMPLE

Any Wine by the Glass {3 Half Pours}

18

THE MUSE



WHITE

BRICCO RIELLA Moscato Piedmont, Italy	11	39	LEESE FITCH Chardonnay Sonoma Valley, CA	10	35
SCHLINK HAUS Riesling Nahe, Germany	11	39	MILOU Chardonnay Roussillon, France	11	39
DOMINIO DE EGUREN White Blend Castillo, Spain.	7	25	AU BON CLIMAT Chardonnay Santa Barbara, CA	15	53
PROTEA Chenin Blanc W. Cape, S Africa	12	42			
SAINT SUPERY On Tap Rose Provence, France	12				
GAZERRA On Tap Pinot Grigio Sicily, Italy	10				
SOKOL BLOSSER Pinot Gris Willamette, OR	14				
TAONGA Sauvignon Blanc New Zealand	11	39			
TOURAINE Sauvignon Blanc Loire, France	13	46			
SANCERRE Sauvignon Blanc Loire, France		67			
MINER FAMILY Viognier Paso Robles, CA	16	57			

SPARKLING | BUBBLES

THE DIVER Prosecco Monterey, CA	12	42
MERCAT Cava Catalonia, Spain	12	42
TAPIZ Malbec Rose Mendoza, Argentina	11	39

NON ~ ALCOHOLIC

ARTIS Chardonnay Roussillon, France	8	29
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SAKETINIS

Espresso Martini

Sake, Coffee, Simple Syrup, Chocolate Syrup

13

French 75

Sake, Lemon Juice, Simple Syrup, Triple Sec,
Splash of Champagne

11

Cucumber Mint

Sake, Lemon Juice, Cucumber, Mint, Simple
Syrup

12

Cosmo

Sake, Lemon Juice, Triple Sec, Splash of
Cranberry

11

WINE COCKTAILS

Bellini

Prosecco, Peach Puree, Splash of Cranberry

10

Kir Royale

Creme de Cassis, Sparkling Wine

11

Aperol Spritz

Cappelletti, Cava, Sparkling Water

12

Cranberry Spritzer

Cranberry Wine, Sparkling Wine, Rosemary
Garnish

12

Vermouth

10

DRAFT BEER

7

30A Beach Blonde

Light, Crisp, Citrus | 4.6%

Blue Steel

Lemon, Blueberries, Refreshing | 5.4%

Hooter Brown

Dark Chocolate, Malty | 8.4%

Grateful Red

Smooth, Red Ale | 6%

The Bonny

Wheat Ale, Blood Orange | 5%

Lucky Catch

Hard Seltzer, Pineapple, Mango | 7%

Non ~ Alcoholic Stella Artois | Bottle

6

Cappuccino

6

Soda

Cola, Root Beer, Sweet Tea

4

Sparkling & Non~Sparkling Mineral Water

8

THE MUSE



CHARCUTERIE

Garnished with grapes, crackers, spread, nuts, dried fruit, chocolate, pickled options

| MEATS AVAILABLE FOR ALL BOARDS |

Hot Honey Summer Sausage, Summer Sausage, Pepper Salami, Genoa Salami, Chorizo, Prosciutto

| CHEESES AVAILABLE FOR ALL BOARDS |

Cherry Cheddar, Champagne Cheddar, Holy Trinity Melange, Mango & Habanero Gouda, Hickory Smoked Bourbon Gouda, Manchego, Blueberry Vanilla Goat Log, Stilton w/ Cranberries

THE HIGH SOCIETY

Three Cheese | Three Meat
51

THE GRAPE GATSBY

Two Cheese | Two Meat
41

WHEN IN ROME

One Cheese | One Meat
31

Garnished with grapes, crackers, nuts, & spread

CHEESE PLATE

One Cheese
14

MEAT PLATE

One Meat
15

SALADS

House

Spring Mix, Tomatoes, Red Onion, Cucumber
Served with a House Ranch
8

Grapes & Gorgonzola

Spring Mix, Grapes, Gorgonzola, Pecans, Celery
Served with a House Vinaigrette
10

DESSERTS

Mini Beignets
7

Macarons
9

Ask Your Server About Flavors

FLATBREADS

Prosciutto & Parmesan Reggiano

Prosciutto, Parmesan Reggiano, White Sauce, Arugula
16

Pear & Gorgonzola

Fig Jam, Pear, Gorgonzola, Spring Mix & Balsamic Drizzle
16

Bruschetta

Bruschetta Spread, Parmesan Reggiano & Balsamic Drizzle
14

Chorizo & Parmesan Reggiano

Peruvian Pepper Jam, Chorizo, Diced Tomatoes & Parmesan Reggiano
15

Prosciutto BLT

Ranch, Prosciutto, Parmesan Reggiano Arugula, Diced Tomatoes
16

Genoa & Gruyere

Genoa, Gruyere, White Sauce, Artichokes, Red Onion, Crushed Red Pepper
16

SMALL PLATES

Baked Brie

Mild & Creamy Brie with a Compote paired with Crackers
11

Bourbon & Boursin Chicken

Chicken Breast marinated in Bourbon, Brown Sugar, & Soy Sauce; wrapped in a fluffy Puff Pastry with Boursin Cheese
12

Beef Wellington

Juicy chunks of Beef combined with Red Wine reduction & Mushroom Deluxe wrapped in a Puff Pastry
12

Ratatouille Tart

Roasted Zucchini, Yellow Squash, Red Onions, Bell Peppers, & Ricotta Cheese; Seasoned with Garlic, Oregano, & Basil in a Butter Tart Shell
11

THE MUSE



CHEESES

Cherry Cheddar

handcrafted white cheddar with bursts of sweet & tangy Door County cherries

Champagne Cheddar

rich, creamy texture of cheddar with the subtle fruitiness of champagne

Mango Habanero Gouda

dried honey, habanero peppers, spices, and natural mango flavor

Hickory Smoked Bourbon Gouda

naturally cold smoked & a creamy gouda flavor to a rich smooth flavor of bourbon

Holy Trinity Melange

dutch gouda that is creamy, buttery, and savory; made with traditional herbs and spices

Manchego

mild, zesty taste with rich, nutty, slightly salty finish

Stilton with Cranberry

ready at a few weeks old, it is mild and creamy and is perfect for blending with dried fruit

Blueberry Vanilla Goat Log

classic rich full flavored goat cheese blended with blueberries and aromatic vanilla

MEATS

Black Pepper Salami

Italian dry-cured pork that is seasoned with a blend of spices and then aged to perfection

Hot Honey Summer Sausage

pork & beef, slow smoked over natural hardwood; blended with hot honey, garlic, cayenne pepper, and cherry powder

Genoa Salami

pork, wine, garlic, salt, and pepper; tangy fermented flavor

Chorizo

pork that is seasoned with salt, paprika, and garlic; rich, spicy, and earthy herbs such as oregano

Beef Summer Sausage

naturally hardwood smoked; small white whole peppercorns included

Prosciutto

saltiness and distinctive sweet and meaty flavor with a creamy and buttery texture
