



FOOD MENU

BUTCHER BOARD

assortment of 3 meats & 3 cheeses,
jam, pickles, mostarda, hazelnuts,
dried fruits, olives, crackers
\$42 | club \$37.80 or 800 points

CHEESE BOARD

vegetarian
assortment of 4 cheeses,
olives, jam, crackers
\$32 | club \$28.80 or 600 points

CAVIAR

gf
caviar, crème fraîche, potato chips
market price

SALMON MOUSSE

smoked salmon mousse, cornichons
crackers
\$20 | club \$18 or 300 points

SEASONAL HUMMUS

vegetarian
hummus, Mediterranean olives, flat bread
\$16 | club \$14.40 or 300 points

CASTELVETRANO OLIVES

vegan, gf
Mama Lil's goathorn peppers, fennel pollen
\$11 | club \$9.90 or 300 points

MARCONA ALMONDS

vegan, gf
seasoned almonds
\$9 | club \$5.40

OREGON BLACK TRUFFLE CHEESE CAKE

vegetarian
with graham cracker crust, late harvest honey, and Oregon sea salt
\$18 | club \$16.20 or 300 points

POPCORN

popped fresh, tossed in our
house made popcorn spice
\$5 | complimentary for club

CRUNCHY MIX

spanish nut mix
& dried blueberries
\$6 | club \$5.40

CANDIED HAZELNUTS

Flyway Farms hazelnuts
Fennel Pollen and Cinnamon
\$8 | club \$7.20