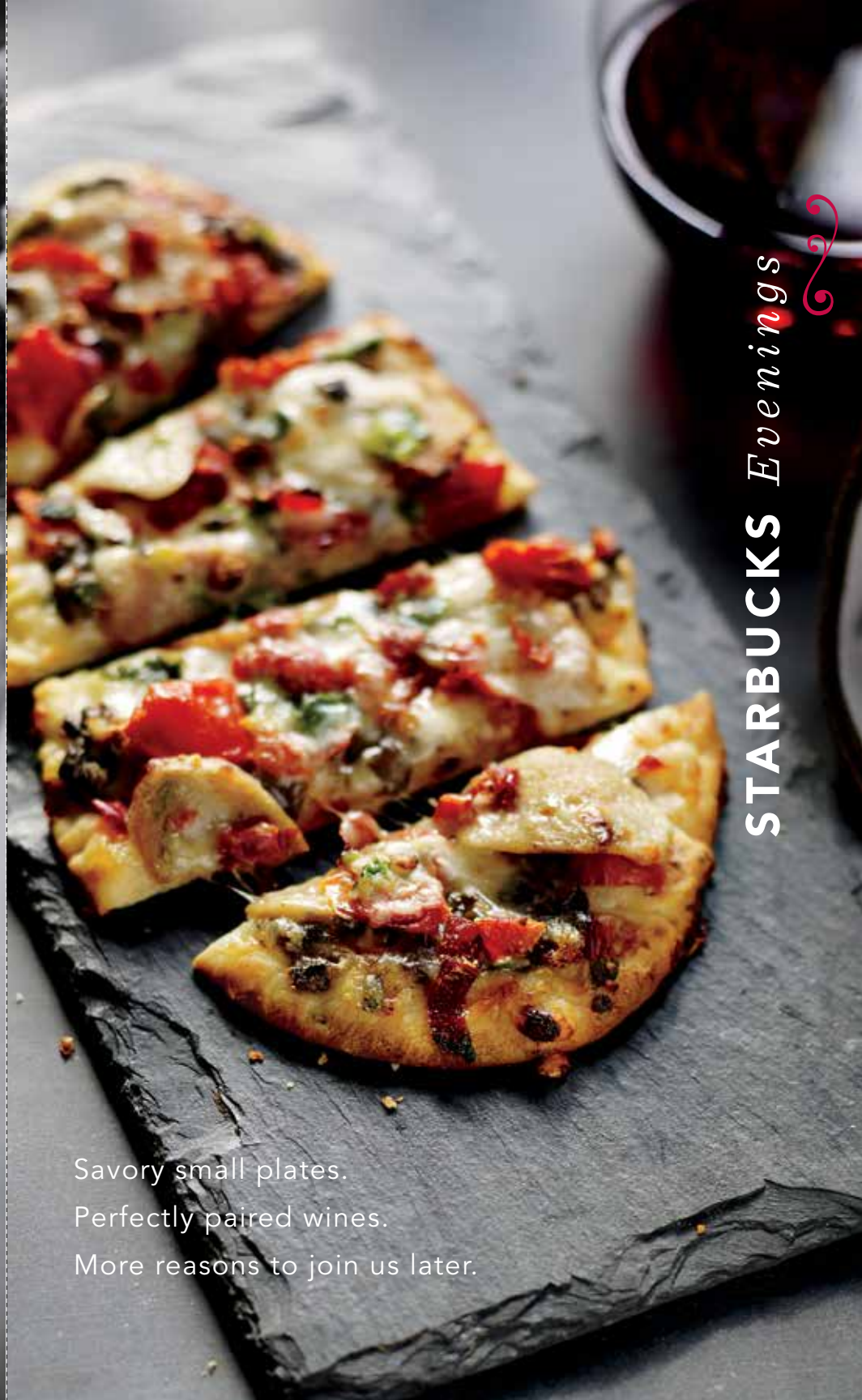
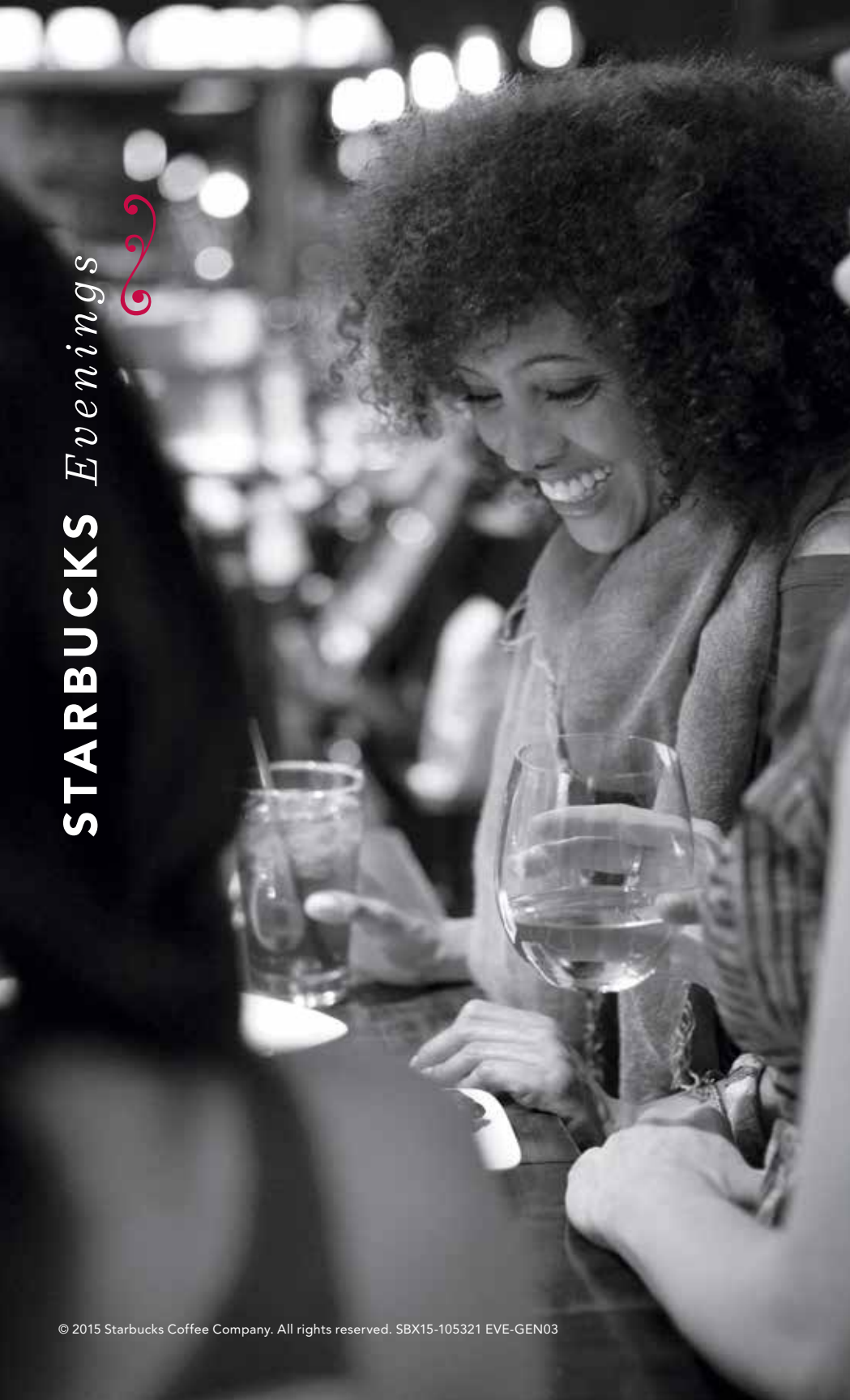


STARBUCKS *Evenings*



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Savory small plates.
Perfectly paired wines.
More reasons to join us later.

Menu



SMALL PLATES

Artichoke Spinach Dip with Pita Chips \$5.95 CAL 490

Truffle Mac & Cheese \$5.95 CAL 490

**Parmesan-Crusted Chicken Skewers with
Honey-Dijon Sauce*** \$4.95 CAL 340

Chicken Sausage & Mushroom Flatbread \$6.95 CAL 310

Artichoke & Goat Cheese Flatbread \$6.95 CAL 310

Cheese Plate \$6.95 CAL 490
with Irish Cheddar, Manchego and Herbed Goat Cheese

Salumi Plate \$5.45 CAL 250
with Grissini Breadsticks and Sweetie Drop Peppers

Bacon-Wrapped Dates with Balsamic Glaze \$4.95 CAL 270

Meatballs with Tomato Basil Sauce* \$4.95 CAL 290

Truffle Popcorn* \$2.45 CAL 150

* Contains milk

WINES AVAILABLE BY THE GLASS AND BOTTLE

SPARKLING

Prosecco, Villa Sandi "il Fresco," Italy \$9 (split)

WHITE

Riesling, Chateau Ste. Michelle, Columbia Valley \$6 / \$20

Pinot Gris, Erath, Oregon \$8 / \$28

Chardonnay, Ferrari-Carano, Sonoma County \$10 / \$35

SPARKLING ROSÉ

Brachetto, Rosa Regale, Italy \$8 (split)

RED

Red Blend, Apothic, California \$6 / \$20

Pinot Noir, Lange Estate, Willamette Valley \$10 / \$35

Malbec, Alamos, Argentina \$7 / \$25

Syrah, Amavi Cellars, Walla Walla Valley \$14 / \$50

**Cabernet Sauvignon, Columbia Crest H3,
Horse Heaven Hills** \$8 / \$28

CRAFT BEER

Ask your barista about the current beer selection. \$4-\$5

