

Wine Affairs Tapas Menu

Please Note - Our Kitchen will Close 1/2 hr before Closing Time.

Mini Tapas

Toasted Baguette Breads and Marinated Olives

6 slices of toasted baguette breads and marinated olives.

\$3.50

Spiced Sweet Roasted Red Pepper Hummus

Pureed garbanzo beans with sweet roasted red pepper, cumin, and cayenne pepper.

\$3.99

NEW Fresh Vegetables with Salsa

Local farmed fresh vegetables with spicy fire roasted tomato salsa.

\$3.99

NEW Prosciutto Wrapped Mellons

Local farmed seasonal mellons wrapped in prosciutto.

\$5.95

NEW Garden Tomato Bruschetta

Sweet Tomatos, roasted bell Peppers, topped with goat Cheese and fresh Basil.

\$5.95

Cool Tapas

NEW Tomato, Mozzarella, and Prosciutto Salad

Ripe tomatoes, aromatic basil, and smooth mozzarella with prosciutto and serve with balsamic vinegar dressing.

\$6.95

Marinated Manchego Cheese and Roasted Peppers with Baguette Bread

Marinated slices of manchego cheese and roasted red peppers drizzled with olive oil.

\$8.95

Cold Cut Meats Plate

Prosciutto; Sopressata; Premium Genoa; Dry Salami. Served with marinated olives.

\$12.00

Individual, Three, or Nine Cheese Plate

\$4.50

\$12.00

\$30.00

Customer can substitute one cheese for one meat on the Three Cheese Plate ONLY.

Choice of cheeses:

Aged Gouda; Americian Muenster; Basque; Brie; Couturier; Hunstman; Gruyere; Manchego; Port Wine Cheese

Artichoke, Olive, Cheese and Meat Antipasto

\$12.00

Marinated artichoke hearts with roasted red bell peppers, kalamata Olives, manchego cheese and premium genoa salami.

Customer is welcome to substitute the cheese and meat.

Sizzling Tapas

Mini Puff Pastry Plate

Six bite size puff pastries, one of each: Spinach Potato; Pizza Wheels; Potato; Spinach Feta Cheese; Pesto Cheese Kalamata Olives; Feta Cheese, Dill & Sun Dried Tomatos.

\$6.00

Sweet Potato and Black Beans Burrito

Sweet potatoes, onion, and black beans with kick of Spices wrapped in tortillas.

\$6.95

NEW Mint Dipping Sauce with BBQ Chicken Meatball and Cajun Style Sausage

Pineapple chicken meatball and cajun style sausage glazed with sweet, tangy BBQ sauce. Served with mint dipping sauce.

\$7.95

Steak and Mushroom Meat Pie

Beautiful puff pastry filled with ground steak and mushrooms.

\$7.95

Mojave Spicy Chicken Wings

Baked mojave chicken wings with spices and paprika. Served with buffalo wing sauce on the side.

\$8.50

Baked Brie with Brown Sugar, Cranberry, and Almonds

Baked triple cream brie topped with brown sugar, cranberry, and almonds.

\$14.25

Baked Brie with Mango Chutney

Baked triple cream brie topped with a sweet spiced mango chutney, hint of curry spice.

\$14.25

Desserts

3 Scoops of Sorbet or Gelato

Mix or Match, total 3 scoops per serving. Vanilla, Chocolate, Caramel Balsamic Gelato or Meyer Lemon Sorbet.

\$4.25

Tony Spumoni Torta Gelati

No candied fruit in this one. Pure almond ice cream on a chocolate cheesecake base, topped with our special marzipan and covered with roasted pistachios.....Finalmenti Perfetto!

\$5.95

Mocha Almond Fudge Torta Gelati

Rich espresso ice cream on a chocolate cheesecake base, topped with our special fudge sauce and sliced almonds.....Mochafections!

\$5.95

Kafelua Krunch Torta Gelati

The finest coffee ice cream (made with Kahlua) on a New York cheesecake base, topped with milk chocolate fudge and crushed heath bars.....Outrageous!

\$5.95

New York Style Cheese Cake

Creamy, smooth, rich, and absolutely delicious.

\$5.95

NEW Chocolate Mousse Cake

One slice of chocolate mousse cake made with moist rich chocolate layer and chocolate butter cream.

\$5.95