



TASTING ROOM BANQUET BITES MENU

*From our scratch sourdough kitchen at Von's 1000 Spirits
Ask about our full Banquet Platters Menu for larger events*

ARTISAN BUTCHER BOARD 19.

Soppressata, prosciutto, Rogue River organic blue cheese, Beecher's Flagship, Dulce olives, rustic tomato jam, Seattle sourdough flatbread.

WHOLE MILK CREAM BURRATA SPREAD WITH OUR WITH OUR SOURDOUGH BAGUETTE 15.

Almond pesto garnish.

ROASTED EGGPLANT HUMMUS 15.

Made to order sourdough flatbread.

DAMN GOOD WINGS Classic 19. Boneless 16.

Smothered in our family's sweet & spicy sauce.

CHARRED AVOCADO CAESAR 18.

Cardini's Tijuana recipe served to Mary Pickford and Douglas Fairbanks in 1928. Sweet gems, lime, sherry vinegar, charred avocado, buttered sourdough croutons.

QUATRE VIANDE (4 MEAT) PIZZA 25.

Torrid Wurst, soppressata, lardons, pepperoni, whole milk mozzarella, grated parm. Order it mild or ZESTY.

CLASSIC PEPPERONI PIZZA 23.

Whole milk mozzarella, hot chili relish, peppadews, Farmstead fontina, reggiano. Spicy!

NONNA MARIA PIZZA 21.

Grandma-style pie, olive oil poached red sauce, whole milk mozz.

WHIPPED CHEVRE & ALMOND PESTO PIZZA 21.

Sundried tomato, fresh parm, oregano, basil.

WOOD OVEN ROASTED WILD MUSHROOM PIZZA 23.

Saltwater cured mushrooms, black garlic ricotta, Farmstead fontina, sundried tomato jam.

CRAFT BACON, WASHINGTON APPLE & ROGUE BLUE PIZZA 23.

Applewood smoked bacon lardons, Rogue River blue, apple, fig jam.

CARNITAS & AVOCADO PIZZA 23.

12 hour braised pork shoulder, avocado salsa, pickled onion, reggiano, cilantro, hot chili relish.