

# SAUCELITO CANYON FOOD & DRINK

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## BUILD YOUR OWN CHEESE BOARD

PICK YOUR CHEESE(S): \$12. EACH

CENTRAL COAST CREAMERY **SEASCAPE CHEDDAR**  
CENTRAL COAST CREAMERY **EWENIQUE SHEEPS MILK**  
STEPLADDER CREAMERY **RAGGED POINT BRIE**  
CENTRAL COAST CREAMERY **GOAT GOUDA**

ADD CHARCUTERIE: \$12. EACH

ALLE-PIA LOCALLY MADE **SALAMI** OR  
ITALIAN **PROSCIUTTO**

ADD A SPREAD: \$4. EA

FIG | SOUR CHERRY | CHILI FIG

ADD OLIVES: \$4.

FRESH GREEN OLIVES

ADD FRENCH CORNICHONS: \$9.

*-ALL BOARDS SERVED WITH FLATBREAD CRACKERS-  
GLUTEN FREE CRACKERS AVAILABLE UPON REQUEST*

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## CHÈVRE PLATE: \$18

CREAMY GOAT CHEESE  
TOPPED W. FIG JAM & HONEY  
SERVED WITH FLATBREAD CRACKERS (GFO)

## BAKED BRIE: \$18

W/ SWEET & SAVORY PEPPER JELLY  
SERVED WITH FLATBREAD CRACKERS (GFO)

## MUSHROOM PÂTÉ: \$18

WRENFOODS HOMEMADE MUSHROOM PÂTÉ  
SERVED WITH MINI TOASTS (V. | GFO)

## SUNDRIED TOMATO & SALAMI SPREAD: \$18

ALLE-PIA SALAMI MIXED W/SUNDRIED TOMATOES,  
OLIVE OIL, RED PEPPERS & GARLIC  
SERVED WITH WARM BAGUETTE

## HERB ROASTED NUTS: \$10

## LOCAL CHOCOLATE BAR: \$10

## NON-ALCOHOLIC DRINKS: \$4

SPARKLING MINERAL WATER  
COCONUT WATER | MEXICAN COKE  
UNSWEETENED BLACK ICED TEA