



FOOD MENU

OAXACAN GRILLED CHEESE

vegetarian option available

Oaxacan Asadero cheese melt with red chile braised pork, escabeche
on pressed bolillo bread

\$16 | club \$14.40

BUTCHER BOARD

assortment of 3 meats & 3 cheeses, jam, pickles,
mostarda, marcona almonds, 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 SOUP

vegetarian, gf

seasonal squash, crème fraîche, coriander pepitas

\$10 | club \$9 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

CHOCOLATE ALMONDS

cocoa dusted, chocolate-covered

Largueta almonds

\$12 | club \$10.80

We are not a nut-free facility - cross contamination is possible