Minnie's

BITES

CACIO E PEPE POPCORN $6
Parmesan, black pepper

PICKLE BOWL $9
Local & seasonal pickled vegetables

WARM OLIVES $9
With citrus

BOARDS

PNW CHEESE BOARD $24
PNW cheeses, Minnie's trail mix, fresh fruit, rosemary crackers

PNW CHARCUTERIE BOARD $36
PNW cheese board with Olympia Provisions finocchiona salami & Creminelli prosciutto
Add gluten-free crackers $6

PLATES

TATER TOT WAFFLE
PNW lox, crème fraîche, capers, dill.
Caviar bump +$MP

$24

Choice of The Caviar Co. Smoked Trout Roe or Imperial Golden Osetra

SEASONAL BURRATA
Pesto, watermelon radishes, radishes, micro greens, toasted pinenuts.

$17

Add crackers +$4
Add gluten-free crackers +$6

GEM WEDGE SALAD
Shaved radish, diced strawberries, asiago, and fresh herbs over crisp Little Gem lettuce with house-made champagne vinaigrette.

$16

Add smoked trout +$10

HAM SANDWICH
Olympia Provisions ham, fig jam, and camembert on Sisters Bakery rosemary bread. Dressed arugula and house-made pickles on the side.

$23

Add gluten-free bread +$5

SWEETS

THREE BEARS $19
Crater Lake hazelnut espresso vodka, coffee liqueur, cold brew concentrate served hot and poured over a scoop of vanilla gelato

BONTA GELATO $7
Seasonal gelato by the scoop

SILK & BRINE $MP
Salted vanilla Bonta gelato finished with olive oil, lemon zest, fleur de sel, and The Caviar Co. Imperial Golden Osetra

*$MP=MARKET PRICE