

# 4e FOOD

## Nibbles

**CHIPS AND HOUSE SALSA** \$5  
VG GF

**WINE BAR NUT MIX** \$3  
Seasoned walnuts, almonds and pecans.  
VG GF

## Bites

**HUMMUS PLATE** \$9  
House-made hummus, pita chips  
and fresh vegetables.  
VG

**CHEESE PLATE** \$12  
Array of gourmet cheeses with  
seasoned nuts and crackers.  
V

## Sandwiches

served with a side of chips

**BÁNH MÌ CHAY** \$12  
House-made baguette stuffed with walnut  
paté, ginger soy curl "chik'n", cucumber,  
house pickled vegetables, fresh jalapeño,  
cilantro and sriracha aioli.  
VG

**BBQ CHIK'N** \$12  
House-made baguette with bbq soy curl  
"chik'n" and homemade coleslaw.  
VG

## Beer

featuring beers from DCR Brewing, Fargo, ND

**RIBBONMAN** \$5  
Irish style Red Ale with Honey

**DAKOTA BLONDe** \$5  
American Blonde Ale

**GAELFORCE IPA** \$7  
American India Pale Ale

**REVOLVER** \$7  
Fruit Sour Ale with Mango and Guava

## SANGRIA

served on ice in a pint glass

**ORIGINAL RED** \$9  
**PRAIRIE PEACH** \$9

## SOFT DRINKS

**MEXICAN Coca-Cola** \$3  
made with sugar, not HFCS

**ROOT BEER** \$3

V - vegetarian • VG - vegan • GF - gluten free • please let us know if you have any allergies