

The Opening Act

Rockin' Ricotta Citrus-Thyme Dip \$6
Creamy and light ricotta cheese, infused with lemon, thyme, and garlic, playing alongside warm slices of flatbread. Try it with a glass of Pinot Gris.

Regional Cheeses and Meats

The Punk Platter \$12
A Northwest Bounty of local and regional cheeses and accompaniments. Featuring the world-renowned Rogue Creamery's Crater Lake Bleu Cheese and Jefferson 1-Year Aged Cheddar, as well as a smooth Triple-Cream from Cowgirl Creamery. All are paired to perfectly harmonize with our lead singer...the wines of Anchor Valley.

The Stadium Tour \$18
Add delicious Olympia Provisions salami (made with Oregon hazelnuts) to our Northwest Cheese Plate and you get a charcuterie tray never to be forgotten. Paired with any of our wines, you will be in Northwest Heaven.

Anchor Valley Signatures

GF 45 RPM Pizza- The "A" Side \$14
Our locally made light and crispy crust gently topped with a layer of sweet and tangy goat cheese, sweet salty prosciutto, candied nuts, and a drizzle of hot honey. Great with any wine!

GF 45 RPM Pizza- The "B" Side \$14
Our locally made light and crispy crust, lightly smothered with basil pesto, feta cheese, and sun-dried tomatoes. Topped with toasted pine nuts and cool arugula.

GF 45 RPM Pizza - The Lost Cut \$13
That same great crust, smothered with marinara and Tillamook Mozzarella cheese. Layered on top with spicy pepperoni. Try it with the "Velvet Hammer" - our award-winning Petite Sirah.

Other Tasty Beverages

Anchor Valley's Brews \$6
Ask about our own Anchor Valley featured draft beer, created in collaboration with Medford's own Opposition Brewing.

Other Beverages \$4
San Pellegrino Sparkling Beverages, Crater Lake Root Beer, Martinelli Apple Juice, and other craft beverages by the can or bottle.