

Tastebuds

Coffee and Wine

Fondue 15.00		Antipasto Plate 15.00	
Emmenthaler Swiss cheese and American cheese blended with Tastebuds secret seasonings. Accompanied with bread, mini toasts, bread sticks, Washington apples and grapes.		A generous helping of Greek White Beans, Puglia Olives, and peppers stuffed with Prosciutto and Parmesan. Choose from a variety of imported cheese, salami or choice of prosciutto. Accompanied with crackers, fig spread and fruit.	
Cheese Tortas and Crackers 11.50		Imported Cheese (each) 3.50	
<ul style="list-style-type: none">• Marion berry with Walnuts• Mediterranean with roasted red peppers• Mild Curry with cashews• Chocolate Mocha with cookie and coffee• Artichoke with a hint of mild lemon		Imported cheese from around the world. Manchego, Fol Epi, Gruyere, Drunken Goat. Cheese flight served with fig spread and artisan crackers.	
Smoked Salmon 11.00		Double Cream Brie 11.50	
Pacific Northwest Smoked Salmon served with Greek olives, fig spread, cream cheese, and crackers. Original, Mild Cajun or Cracked Pepper.		Fromager d'Affinois Double Cream Brie with fig balsamic drizzle or Honey and Candied Pecans. Served with artisan crackers and grapes.	
Goat Cheese 8.50		Quiche Lorraine 5.75	
Madame-Che'vre soft unrippend goats cheese topped with roasted red peppers. Served with artisan crackers.		A traditional Quiche Lorraine with green onion, bacon, and cheese enveloped in a flaky crust. Served with apples, grapes and fresh parmesan.	
Turkey Sandwich (½) 4.00 7.25		Roast Beef Sandwich (½) 4.00 7.25	
Your choice croissant or fresh baked baguette with fresh sliced Turkey, Tillamook Cheddar lettuce, tomato and red onion. Mayo and white wine dijon mustard.		Your choice of croissant or fresh baked baguette with fresh sliced Roast Beef, Provolone, lettuce tomato and red onion. Mayo and white wine dijon mustard.	
Add cup of soup 2.75		Add cup of soup 2.75	
Add bowl of soup 3.75		Add bowl of soup 3.75	
Mixed Green Salad 6.50		Caprese Salad 8.50	
Fresh organic mixed greens with tomato, red onion, crumbled blue cheese, cranberries, sweet roasted pecans and garlic focacia croutons. Served with fresh bread.		Fresh Mozzarella layered between tomatoes with fresh basil, roasted yellow tomatoes, olive oil and vinaigrette.	
Ala carte items			
Stuffed peppers (5) 6.00		Puglia Greek Olives 5.00	
Greek White Beans 5.00		Bread basket with olive oil / vinegar 3.00	

Pizza by the slice during lunch....\$3.00

Hours: Monday-Thursday 7 am – 9 pm, Friday & Saturday 7 am – 10 pm, Sundays 9am – 6 pm
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Consumption of raw or undercooked foods may pose a health risk