

Match

COFFEE & WINE

Where coffee and wine lovers meet...

Happy Hour

3:00pm – 6:00pm

Olives Nuts & Grapes \$4

Hummus & Naan \$6

Pesto Chicken Naan \$7

Caprese Naan \$7

Cheese & Salami \$7

One Spicy Meatball \$7

Two Prime Rib Sliders \$7

Bottled Beer & Cider \$4

Draft Beer & Cider \$5

Sparkling Wine \$7

Pinot Gris \$6

White Blend \$6

Pinot Noir \$7

Red Blend \$7

Malbec \$7

www.matchcoffeeandwine.com

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Spirits/Wine/Beer

Martinis \$12

**Dry or Dirty
Cosmopolitan
Lemon Drop
Espresso
Manhattan**

Every Wednesday receive 25% off any Martini.

Wine Flights

Bubbles Flight \$22

2.5 oz pours of three sparkling wines from California, Italy and Spain

White Flight \$17

Three 2.5 oz pours of classic white varietals and/or blends to enjoy and savor

Red Flight \$19

2.5 oz pours of red varietals and/or blends to swirl, smell and sip

Dessert Flight \$22

Three 2 oz. wine pours of sweet, luscious late harvest wines to pair with dessert or not

Port Flight \$22

Three 1.5 oz. pours of fortified wines from Portugal and Washington

Fortified Espresso \$9

Filthy Americano

Baileys or Kahlua or Bourbon Whiskey

Filthy Latte

Baileys or Kahlua, espresso and steamed milk

Filthy Chai Latte

Sun Liquor Rum and Black Scottie Chai

Filthy Mocha Latte

Kahlua or Vodka or Rum

Bottled Beers and Hard Ciders

Blue Star Hefeweizen (Fort Bragg, California) \$6

Unfiltered wheat beer with 4.5% alcohol

Scuttlebutt Gale Force IPA (Everett, Washington) \$5

A non-hoppy IPA with 5.25% alcohol

Uinta Brewing Hop Nosh IPA (Salt Lake City, Utah) \$5

Hoppy IPA with 7.3% alcohol and its Gluten-free

Pike Brewing Heirloom Amber (Seattle, Washington) \$5

Pale amber ale with 5.0% alcohol

Pike Brewing Kilt Lifter (Seattle, Washington) \$5

Scottish style ale with 6.5% alcohol

Pike Brewing Naughty Nellie (Seattle, Washington) \$5

Golden ale with 5.5% alcohol

Bitburger Pilsner (Germany) \$6

Slightly bitter and dry with 4.8% alcohol

Non-Alcoholic Bitburger “Drive” Pilsner Germany) \$6

The Germans know how to make an alcohol-free beer

Avery Brewing Ellie’s Brown Ale (Boulder, Colorado) \$6

Nutty with 5.5% alcohol

Scuttlebutt Porter (Everett, Washington) \$5

Full bodied, creamy chocolate, roast coffee finish with 5.8% alcohol

North Coast Brewing Old Rasputin Stout (Fort Bragg, California)\$6

Dark, rich and flavorful with 9.0% alcohol

Sonoma Hard Cider (Healdsburg, California) \$6

Apple, pear or bourbon flavor with 5.0% alcohol

On Tap: 3 beers and 1 cider

Ask your server for the current list of draft beer and cider

Appetizers

Cheese Plates & Baked Cheese

Served with artisan crackers

Artisan Cheese Plate \$14

Dried fruit, olives, grapes, Marcona almonds, jam

Charcuterie & Cheese Plate \$16

Salumi, cheese, dried fruit, mustard, pickled veggies

Molasses Baked Brie \$9

Baked brie with molasses and almonds

Raspberry Walnut Baked Brie \$9

Brie topped with raspberry and walnuts

Garlic Cambozola \$9

Melty Cambozola topped with garlic

Gluten-free substitutions available, add \$2 each menu item

Appetizers

Caprese Salad \$8

Heirloom tomatoes, mozzarella, basil dressed with fig balsamic

Kale & Artichoke Dip \$9

A twist on a classic served with artisan crackers

Hummus Veggie Platter \$10

Assorted vegetables with a classic hummus for dipping

Sliders \$11

Three Prime Rib sliders topped with Gruyere and tomato

Meatballs \$12

Two large meatballs, Parmesan with spicy marinara

Gluten-free substitutions available, add \$2 each menu item

Soups

Tomato Basil *cup \$5 bowl \$9*

Creamy tomato, with carrots and parmesan cheese and croutons

Chicken Chili *cup \$5 bowl \$9*

Chicken, green chilies, tomatoes and four types of beans

French Onion *cup \$6 bowl \$11*

Beef broth, onions, topped with bread and melted Gruyere

Salads

Add chicken for \$2 or smoked salmon for \$3

Kale Caesar *half \$7 full \$12*

Kale, croutons, parmesan cheese & house-made Caesar dressing

Beet *half \$7 full \$12*

Beets, goat cheese, pistachio nuts & arugula

Pear & Gorgonzola *half \$7 full \$12*

Spinach, pear, gorgonzola, almonds & champagne vinaigrette

Greek *half \$7 full \$12*

Spring mix, olives, tomatoes, cucumbers, onions, feta and vinaigrette

Waldorf *half \$8 full \$13*

Chicken, apples, grapes, celery and walnuts in a creamy dressing

Smoked Salmon *half \$8 full \$13*

Spring mix, smoked salmon, tomatoes, gruyere and honey mustard dressing

Flatbreads

Served on Lavash bread, great for sharing!

Spicy Chicken BBQ \$14

Jalapeños, mozzarella and barbeque sauce

Sausage & Artichoke \$15

Linguiça sausage, artichokes, Fontina, red pepper and fresh basil

Italian \$15

Assorted salami, fontina, olives & arugula

Prime Beef Eater \$16

Prime rib, Gorgonzola, caramelized onions, arugula & Fontina

Just White \$11

Fontina, mozzarella & goat cheese with fresh spinach

Almost Dessert \$12

Pear, Gorgonzola, honey

The Goat \$12

Sun dried tomato pesto, goat cheese, tomato, garlic & arugula

Mediterranean \$12

Olives, feta, spinach, artichokes, onion & sun dried tomato

Mac & Cheese

Please allow extra time to prepare these yummy dishes

Mac & Three Cheese \$10

Penne pasta with fontina, gruyere & gorgonzola

Sausage Mac & Cheese \$12

Linguiça sausage, penne pasta, mustard, fontina & manchego cheese

Chicken Pesto Mac & Cheese \$12

Penne pasta, chicken, basil pesto, fontina and gruyere

Wraps

Choice of Spinach or Whole Wheat Wrap

Chicken & Artichoke \$9

Basil pesto, tomato, spring mix & parmesan

Chicken Salad \$9

Chicken, apples, walnuts, grapes, celery and spring mix

Turkey & Avocado \$9

Garlic, spring mix, tomato & Gruyere cheese

Sandwiches

Panini

Served on a rustic panini roll

Spicy Meatball \$12

Marinara, basil and Parmesan

Ham & Turkey \$12

Tomato, cheddar, spinach & Dijon mustard

Prime Rib \$15

Horseradish, fontina, arugula & caramelized onions

Grilled Cheese Sandwiches

Grilled in a panini press

Cheesy Cheese \$9

Cheddar, fontina, gruyere and gorgonzola

Tuna Melt \$9

Dijon mustard, mayo & marinated peppers

Marguerite \$9

Tomato, mozzarella, arugula & basil pesto

Blue Chicken \$10

Gorgonzola cheese, chicken & avocado

Desserts

Fruit Pie \$6 . . . a la mode \$8

Ask about this week's flavor

Seasonal Fruit Crisp \$7

Fruit, baked oatmeal and ice cream

Cake \$8

The flavor varies each week but not the quality

Cheesecake \$8

A different flavor creation each week

Bread Pudding \$7

Various flavors served with ice cream

Gelato \$5

Salted Caramel, Vanilla Bean

Root Beer Float \$7

Chilled mug, ice cream, long spoon and . . . smiles!

Adult Root Beer Float \$12

Chilled mug, ice cream, long spoon and . . .

Woodinville Whiskey Co. Bourbon

Dessert Specials

Please ask your server about our Dessert Specials