



Trinkets and Trifles

Snacks for lighter appetites.

Bag o' Chips – \$1

All that and a...

Pale and Porter – \$3

Two mustards – made with Sierra Nevada Pale Ale (sweet) and Brown Porter (spicy) – with a basket of small, hard pretzels.

Soft Pretzel – \$3

One jumbo soft pretzel, salted or unsalted, with your choice of mustard – either sweet or spicy.

Chips and Salsa – \$3

Crispy, crunchy tortilla chips with some fancy salsa (a home-made recipe from our pater familias).

Desert Blend™ Jerky – \$4

Fresh and made close to home. Choose from Regular Beef, Spicy Beef, or Jalapeno Turkey.

Hummus – \$4

Made fresh in the Dig kitchen. Creamy, garlicky hummus served with tortilla chips.



Pay Dirt

Hot sandwiches and other hearty forms of tummy love.

Sandwiches served with a bag o' chips.

The Rosetta Stone – \$5

Your standard grilled cheese, translated into a Dig specialty using artisanal bread and medium cheddar.

The Oink of the Covenant – \$6.5

Thou shalt not forego indulging in this sandwich of Black Forest ham, cheddar cheese, Sierra Nevada Pale Ale mustard, tomatoes, and garlic.

The Zydeco – \$7

Ham and roast beef topped off with cheddar and jalapeño jack cheeses and Cajun spices.

Ca c'est bon!

South by Southwestern – \$6

Ham and jalapeno jack cheese spiced up with green chiles, onion, and cilantro will make even the most refined gentleman wanna slap his mamma.

Hadrian's Melt – \$6.5

A sandwich to stop any army in its tracks. Tapenade, peperoncini, and sun-dried tomatoes mixed with Gorgonzola cheese on hearty white.

The Olde World – \$7

Leo ain't got nothin' on this masterpiece. Thin-sliced hard salami and shaved fontina. Made with olive oil, not butter.

The Blue Tomato – \$6.5

Crumbly Gorgonzola topped with sliced tomato and fresh basil on hearty white, a Dig favorite!

The Thunderbird – \$6.5

Classic turkey and swiss paired with avocado and spices make this a sandwich of mythical proportions.

The Amore – \$6.5

Fall in love with fontina, olive tapenade, and tomato on crusty white bread.

The Architect – \$8

Roast beef, fontina, sliced avocado, horseradish, and fresh basil – great things have come from people who eat this sandwich.



Cheese Plates

Comes with a selection of seasonal fruit, nuts, marinated olives, crostinis, and crackers.

Pick one... \$5

Pick three (flight)... \$13

Vella Dry Jack

The Vella Cheese Company of California created this cheese by taking Monterey Jack and aging it another 7-10 months, until it hardened.

The result is a firm, pale yellow cheese with a sweet nutty flavor.

Pairs well with: Stout, porter, dopplebock, strong ale, brown ale, Oktoberfest

Manchego, 3 mo.

This Spanish sheep's milk cheese has a milder flavor and softer texture than older versions.

A good blend of salty and nutty flavors, sweet hints, and buttery taste.

Pairs well with: Blonde ale, witbier, wheat beer

Danish Blue Cheese

A sharp and spicy, full-flavored blue with a dry texture and dark blue-green veining.

Pairs well with: Stout (especially imperial), porter, IPA, barleywine, strong or old ale

White Cheddar, 3 yr.

Made from raw milk and aged for 3 years, this white cheddar has a sharp, robust, tangy flavor.

Pairs well with: IPA, stout, pale ale, amber ale

Smoked Gouda

Similar to Edam except that it contains more milkfat, this cheese is sweet and smoky on the tongue. The edible brown rind is an indication that it is smoked.

Pairs well with: Amber ale, rye ale, brown ale, Oktoberfest, IPA, Vienna lager, porter

Traditional Hoop Cheddar

A mild yellow Wisconsin cheddar made in the traditional way by hand-packing fresh cheddar curds into wheels and aging in red wax.

Pairs well with: Pale ale, any Belgian ale, strong ale, ESB, pilsner, dopplebock

French Brie

A soft cow's milk cheese with a distinctive rich, creamy flavor.

Pairs well with: wheat beer, tripel, kolsh, witbier/white ale, blonde ale, pilsner

Cotswold

This is a full-flavored, creamy, whole milk cheese, similar to cheddar, to which chopped onions and chives have been added. It is golden yellow to orange in color.

Pairs well with: Rye ale, kolsh, blond ale, IPA, stout, amber ale, pale ale

Laura Chenel Chèvre

A classic American goat cheese with a clean fresh taste, more dry than tangy, and a bit crumbly.

Pairs well with: Kolsh, witbier, wheat beer, brown ale, ESB

